



## **WHITE SPARKLING WINE BRUT "FIOR DE CASSIA"**

**Production area:** Alta Marca Trevigiana.

**Vineyards altitude:** 200/300 m. s.l.m.

**Vine variety:** white grapes varieties.

**Yield per hectare:** 18 t.

**Grape harvest:** september.

**Wine making:** soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks.

**Sparkling process:** re-fermentation in autoclave at a temperature of 15° C.

**Pressure:** 5 bar.

**Perlage:** fine and persistent.

**Alcohol:** 11,5% vol.

**Residual sugar:** 9 g/l.

**Food combinations:** particularly suitable as aperitif; you can perfectly combine with low fat appetizers, with fish and light first courses.

**Service temperature:** 6-8° C.

**Preservation:** in a fresh place and repaired from the light.

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