

# MALVASIA SPUMANTE BRUT



## TECHNICAL SHEET

<b>Category</b>	Malvasia Vino Spumante Brut
<b>Grape variety</b>	Malvasia di Candia Aromatica
<b>Alcoholic strenght</b>	10,5% vol
<b>Residual sugar</b>	12 g/l
<b>Serving temperature</b>	6-8°C
<b>Kind of bottle</b>	Champagne 1,5 l
<b>Winemaking</b>	Cryomaceration. The fermentation is made with selected yeasts at a temperature of 16-18° C. After this process the wine is put in a pressure tank and a slow refermentation completes its fragrance

## SENSORY ANALYSIS

<b>Colour</b>	Straw yellow with golden tints
<b>Fragrance</b>	Fruity, with flavour of peach and apricot
<b>Taste</b>	Fresh, fruity with a characteristic aromatic
<b>Gastronomic suggestions</b>	Appetizers, cured meat, delicate fish dishes and white meat



BORGOFULVIA