



# SPUMANTE BRUT

## TECHNICAL SHEET

<b>Category</b>	Vino Spumante Brut
<b>Alcoholic strenght</b>	11,5% vol
<b>Residual sugar</b>	12 g/l
<b>Serving temperature</b>	6-8°C
<b>Kind of bottle</b>	Special Champagne Flute 0,75 l
<b>Winemaking</b>	After a soft pressing, a low temperature fermentation and a careful passage in pressure tank for 6 months, we get this wine with delicate and fruity fragrance

## SENSORY ANALYSIS

<b>Colour</b>	Light straw yellow
<b>Fragrance</b>	Aromatic flavour with fruity and floreal notes
<b>Taste</b>	Delicate and dry taste with a light perlage
<b>Gastronomic suggestions</b>	Appetizers, main courses with seafood and fish dishes



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