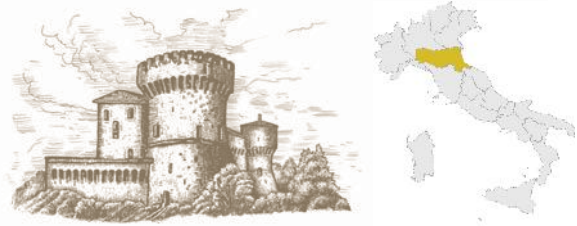


BRUSA DAL 1888

VINO BIANCO D'ITALIA

*S'a olì avè un bon vindmè, al vid l'e' giaz a l's'ha da purghè;
se la vida la s' purgarà d'la bèll'ova la farà!*



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17° C. Ageing in stainless steel tank.

GRAPES: From the best Italian soil and from the best grape variety.

CONTENTS: 0.750 lt.

RESIDUAL SUGAR: 6 g/l

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: Color: Straw yellow with greenish reflections. Smell: Intense and clean. Taste: fresh and balanced.

SERVING SUGGESTIONS: Excellent as an aperitif, ideal with delicate courses, excellent with fish dishes.

SERVING TEMPERATURE: 10-12°C