

BRUSA DAL 1888

BIANCO

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

VINO FRIZZANTE



Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. the wine is then filtered and then isobaric bottled.

GRAPES: The best Italian white grape variety

CONTENTS: 0,750lt.

ALCOHOL CONTENT: 10,50% Vol.

CHARACTERISTICS: Delicately fruity with aromatic notes, with a fresh taste, light with persistent perlage.

The foaming happened in autoclave, using charmat method, at a low temperature.

SERVING SUGGESTIONS: Good as an aperitif, goes well with light first dishes, white meats and fish dishes.

SERVING TEMPERATURE: 7-8°C