



# **CUVEÉ BRUT**

## **Production area**

Veneto wine-producing area

# **Grape variety**

White berries vines used to produce Spumante

#### Harvest

End of August, beginning of September Sparkling wine production process Martinotti-Charmat method

#### **ORGANOLEPTIC FEATURES**

#### Colour

Straw yellow with greenish reflections

## Perlage

Fine and persistent

#### Smell

Fruity and floral with delicate hints of green apple.

#### **Taste**

Dry and fresh with a pleasantly harmonic and persistent finish.

# Serving suggestions

Perfect with shellfish. Optimal as an aperitif and suited to all courses.

# Serving temperature

6°-8° C.

## Average data

Alcohol content 11% Sugar content 12 g/l Acidity 5,5 g/l

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