

PINOT BIANCO “DOMINI DI SAN FELICE” BRUT SOMMARIVA

Pale straw yellow color with faint greenish reflections, lively and persistent perlage. Fresh, fruity aroma with notes of golden apple and hints of lemon and aromatic herbs. The finish offers balanced yeast notes and a pronounced hazelnut aroma. On the palate, it is dry, lively, full-bodied and has good persistence.



AGRONOMIC DATA

Grape varieties used:	Pinot Bianco
Harvest type:	By hand
Production area:	San Vendemiano
Vineyard size:	2 hectares
Altitude:	46 meters above sea level
Soil type:	Marly and clay
Vineyard location and exposure:	South East exposure
Growing system:	Double Guyot
Vineyard age:	7 years
Plants /ha:	3300
Yield q/ha:	130 quintals
Harvest period:	September

ANALYTICAL DATA

PH:	3.2
Sugars:	5 gr/l
Total acidity:	6
Pressure:	5 atm
Alcohol content:	11.5%

OENOLOGICAL DATA

Vinification:	Soft pressing, fermentation at low temperature and rest on noble lees
Carbonation technique:	Charmat Method
Second fermentation:	90 days

Pairing: medium-aged cured meats and fresh cheeses, shellfish, warm fish appetizers, fish tartare-carpaccio, white meats. **Serve** at 6°-8°. **Keep in a cool and dry place.**

Nutritional values 70/80 Kcal per 100 grams.

