

IL FEUDO®

Spumante Grand Cuvée Brut

This wine is excellent as an aperitif, but also with salads, fish and white meats.

Brut / Il Feudo:

SOIL: Medium textured with calcareous marl and gypsum, located around the 45° parallel north

GRAPE CULTIVATION: Guyot

HARVESTING: Handpicked

VINIFICATION: Soft pressing with pneumatic press at 0.8 bar. Fermentation with cultured yeasts at 16 – 18°C controlled temperature

AGING: Temperature controlled stainless steel tanks, Charmat method. Throughout aging, the wine undergoes numerous analytical checks to ensure its integrity

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11%vol

COLOR: Straw-yellow with green tinges

NOSE: Intense and floral, fine and elegant

TASTE: Well balanced, pleasantly dry and soft

SERVING TEMPERATURE: 8 – 10°C

INTERNATIONAL PAIRINGS: Pata Negra (Spain) – Spaetzle (Germany)

