Spumante Grand Cuvée Dolce

IL FEUDO®

This wine is ideal for traditional desserts but also pastries and biscuits



Dolce / Il Feudo:

SOIL: Medium textured with sandy soil, 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. The wine undergoes numerous analytical checks during aging to ensure its integrity

BOTTLING: Cold sterile

ALCOHOL CONTENT: 9.5%vol

COLOR: Straw-yellow with green tinges

NOSE: Intense and floral, fine and elegant

PALATE: Balanced, pleasantly dry, and soft

SERVING TEMPERATURE: 8 – 10°C

INTERNATIONAL PAIRINGS: Pata Negra – Spain, Spaetzle – Germany