

# IL FEUDO®

## Spumante Grand Cuvée Dolce

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

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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

