

# IL FEUDO



## Spumante Brut

Brut

---

### ORIGIN:

Italy

### SOIL:

Medium-textured with calcareous marl and gypsum, located around the 45° parallel north.

### GRAPEVINE CULTIVATION:

Guyot-trained

### HARVESTING:

By hand

### VINIFICATION:

Soft pressing with pneumatic press at 0.8 bar.

Fermentation with cultured yeasts at 16-18°C controlled temperature.

### REFINING:

Temperature controlled stainless steel, charmat method.

During ageing the wine undergoes several analytical controls to assure its integrity.

### BOTTLING:

Cold sterile

### ALCOHOL CONTENT:

11% vol.

### COLOR:

Straw-yellow with green tinges

### NOSE:

Intense and floreal, fine and elegant

### PALATE:

Well balanced, pleasantly dry and soft

### SUGGESTED PAIRINGS:

Excellent as an Aperitif, but also with salads, fish and white meats.

### INTERNATIONAL PAIRINGS:

Pata Negra - Spain  
Spaetzle - Germany

### SERVING TEMPERATURE:

8-10°C

