

# IL FEUDO



## Spumante Dolce

Sweet

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**ORIGIN:**

Italy

**SOIL:**

Medium-textured with sandy soil, 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:**

9,5% vol.

**COLOR:**

Straw-yellow with green tinges

**NOSE:**

Intense and floreal, fine and elegant

**PALATE:**

Well balanced, pleasantly sweet

**SUGGESTED PAIRINGS:**

Traditional desserts and also pastries

**INTERNATIONAL PAIRINGS:**

Apple Pie - USA  
Fruit Fondue with white chocolate - France

**SERVING TEMPERATURE:**

8-10°C

