



SIOR BERTO

CUVÉE SPUMANTE BRUT



A careful selection of white grapes give life to Sior Berto, strictly carbonated by the Charmat method. An ambitious sparkling wine, with dry and arid taste, which is able to charm with its combination of freshness and acidity.

<u>Cultivation Area</u>	Veneto and Friuli
<u>Grapes</u>	Blend of white grapes
<u>Terrain Type</u>	Clayey, with a good amount of stones
<u>Alcohol</u>	11%
<u>Sugars</u>	10 g/l
<u>Total Acidity</u>	5,6 g/l
<u>Formats</u>	0,75 l - 1,50 l

Vinification: After harvesting, the crushed grapes undergo soft pressing. The flower must thus obtained is fermented in steel tanks at controlled temperature. Subsequently, the wines that will give life to the Cuvée are carefully selected. The secondary fermentation takes place in steel autoclaves, adding selected yeasts. The carbonation cycle lasts for about 40 days.

Tasting: A pale straw-yellow, it fills the glass with a dense and persistent perlage. On the nose it offers a bouquet revealing mainly floral and fruity notes. On the palate, it is harmonious and intriguing, well-balanced between a fresh, acidic vein and a dry and satisfying body.