

# SEU BRUT

SPUMANTE DI QUALITÀ



**GRAPE VARIETY** Nieddera.

**AREA OF PRODUCTION**  
Lower Valley of Tirso River

**ALTITUDE** 25 m s.l.m.

**SOIL TYPE** Medium textured; sandy

**TRAINING SYSTEM** Guyot

**YIELD PER HECTARE** 65 q.li

**HARVEST TIME** 3<sup>a</sup> decade of august

**WINEMAKING** Off skins fermentation;  
crushing and destemming; enzymatic  
clarification; fermentation at 15 °C; refining of  
the wine on its lees until october.

**MALOLACTIC FERMENTATION:** Not  
performed

**REFINING** In stainless steel tanks until  
sparkling process.

**METHOD OF PRODUCTION**  
Charmat Method (Martinotti)

**ABV** 12 %

**TOTAL ACIDITY** 6,50 g/l

**RESIDUAL SUGAR** 11 g/l

**TASTING NOTES** Crystal clear and light pink.  
Fruity and floral on the nose. It shows wild  
strawberry and rose aromas. Fresh and sapid  
on the palate.

**FOOD MATCHING** Ideal as aperitif or to  
accompany both seafood and meat based  
starters.

**SERVING TEMPERATURE**  
6° C