

# Cuvée del Fondatore – Millesimato Brut

## SPUMANTE BRUT MILLESIMATO

A pale straw yellow colour with greenish reflections. Soft, fruity scent, particularly unripe apple; the dominant floral note is that of wisteria in flower and acacia.

Wonderfully fresh and vital taste with a creamy perlage and fruity notes that delight the palate Pairings: excellent as an aperitif and for all occasions.

**Area of production:** Colli Trevigiani, Conegliano-Valdobbiadene

**Grapevine:** Glera

## Chemical characteristics:

Actual alcohol,% vol 11,00 <11,80 | Sugars, g/l 9,50 +/- 1,0 |  
Total acidity, g/l 5,70 +/- 0,50

**Physical characteristics:** aphometric pressure Bar at 20°C...  
5.5 +/- 1.0

**Serving temperature:** 4-6°C

Glass bottles with a capacity of 0.750 l packaged in **cartons of 6.**