

FAVÙGNĒ

Spumante Brut



Grape:

100% Bombino | Puglia IGP Millesimato White

Training system:

Tent

Harvest Method:

Manual

Primary fermentation:

Soft pressing with selection of free-run must, fermentation at 14°C for 20 days.

Maturing & aging:

On yeasts for 5 months, secondary fermentation for 2 months in an autoclave.

Alcohol:

12° Alc. Vol. %

Res. sugar:

8

Acidity:

7

Characteristic notes:

Sparkling wine with a bright greenish yellow colour, it has a fine and persistent perlage. On the nose it releases elegant floral and fruity aromas. In the mouth it is savory with the right freshness and balanced softness.

Service temp.:

5-8°C

Pairings:

Ideal as an aperitif and fish-based dishes.

Bottle:

e 0.75L | 1.5kg | Bordelaise Style | Cork Closure.

Parcel:

6 bottles | 25x17x31 | 0.13 Mc Volumes | 8.4kg.

Pallet:

96 parcels | 80x120x180 | 1.8 Mc Volumes | 950kg.