

## DONA - SPARKLING WINE

CHAMPENOISE METHOD

BRUT NATURE

*Excellent with raw prawns and fish dishes in general , in perfect harmony with smoked salmon*

<b>Wine type</b>	White sparkling wine
<b>Production area</b>	Vineyards in the Dolomites, Belluno province
<b>Altitude</b>	374 m. a.s m. (max)
<b>Soil</b>	Dolomia
<b>Hectares</b>	1 ha
<b>Grapes variety</b>	Pinot Noir: 52% Chardonnay: 35% Pinot Menieur: 13%
<b>Training system</b>	Guyot
<b>Harvest period</b>	Beginning of September
<b>Maximum yield per ha</b>	5.500 kilos per ha
<b>Vinification</b>	Soft pressing, without the skins
<b>First fermentation</b>	Static settling and temperature- controlled fermentation in steel tanks
<b>Prise de mousse</b>	In the bottle, with disgorgemet
<b>Aging</b>	In the bottle
<b>Sparkling winemaking method</b>	Champenoise method
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<b>Harvest year</b>	2012
<b>Disgorgement year</b>	2019
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<b>Alcoholic volume</b>	12,5%
<b>Residual sugar</b>	-
<b>Pressure</b>	5,40 atm
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<b>Perlage</b>	Fine and elegant
<b>Mousse</b>	Delicate
<b>Bouquet</b>	Ripe and complex aromas: Bread crust, hay, chamomile, licorice, dried fruit.
<b>Taste</b>	Good freshness and right acidity that is expressed in balance.

**Storage:** The bottles should be kept upright in a cool place with constant humidity.

**Serving temperature:** Cooled in an ice-bucket at 6-8 °C

**Available sizes:** 0,75 lt.



NUTRITIONAL INFO

