

## LUXURY DRY “KINGDOM”

*Sparkling wine - Dry*



✓ **PRODUCTION AREA**

Farm Val de Brun.

**Vineyards:** are north-south and west-east oriented with about 4,000/4,500 vine-stocks per hectare that in average are about 8/12 years old.

**Average production:** 3/4 kg per vine-stock corresponding to 120/130 q. per hectare.

**Grape variety:** aromatic variety typical from Treviso province.

**Growing technique:** Sylvoz.

✓ **TECHNOLOGY**

The grapes are manually harvested in September and are then soft pressed. The skins are then subject to a short cold maceration and the must to static racking. The must primary fermentation takes place in steel tanks at 18/19°C with select yeasts. The new wine is then kept on the noble lees for some weeks. Then the foam removal lasts 20/25 days at 18°C. After that the sparkling wine is kept on the lees for some weeks. Then the tartaric acid is stabilised and the sparkling wine is bottled. Final ageing in bottle.

✓ **ORGANOLEPTIC CHARACTERISTICS**

**Perlage:** very fine and persistent.

**Colour:** straw yellow with greenish reflections.

**Bouquet:** ethereal, delicate, and very characteristic because of the synergy between the variety perfume and the yeasts. Clear-cut aroma.

**Taste:** full, harmonious, dry.

✓ **CHEMICAL CHARACTERISTICS**

**Alcohol content, % vol.** 10.50 – 11.50

**Sugars, g/l** 22.00 – 23.00

**Total acidity, g/l** 5.50 – 6.50

✓ **SERVING TEMPERATURE**

5 - 6° C, obtained in the ice bucket.

✓ **PRESERVATION**

Keep in a cool and dry place, away from light and heat sources.

✓ **As INDICATED IN THE WINE LIST**

Luxury Dry “Kingdom” - Astoria

**Astoria** - 123 [lt. 0.75]

