

“FASHION VICTIM”
CUVÉE

Brut Sparkling Wine



135 - 750 ml
138 - 1500 ml
143 - 3000 ml

• **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 12.00 – 13.00

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**

"Fashion Victim" Cuvée Brut - Astoria

