



ReWArt™

CUVÉE ORGANIC Brut



TYPE: Sparkling white wine

GRAPES: White grapes from organic cultivation

ZONA DI PRODUZIONE: Veneto - Italy

SOIL: Sandy, very light and skeletal soils, ideal for sparkling white wines

TRAINING SYSTEM: Espalier system

HARVEST: Manual in September, slightly earlier than the enological ripeness

VINIFICATION: Crushing with no stalks, soft pressing, fermentation at controlled temperature, second fermentation in the pressurized tank with staying on the yeasts for at least 5 weeks. Microfiltration and bottling. Organic, "OGM free" and vegan wine, produced with no use of substances of animal origin

COLOUR: Delicate straw yellow with bright greenish highlights. Rich foam, fine and persistent perlage

FRAGRANCE: The intense fruity hints of apple and white peach are followed by the floral aromas of wisteria which are enhanced by the delicate fragrances of aromatic herbs

TASTE: Fresh and sapid, it expresses itself with soft feelings which give harmony to freshness, pleasantness and fragrance

FOOD PAIRING: Perfect to be matched with finger food and aperitifs, surprising with pizza, ideal with light seafood starters, excellent with delicate first courses and steamed white fish

SERVICE: At 8/10 °C

ALCOHOL CONTENT

11%

RESIDUAL SUGAR

11 g/l

TOTAL ACIDITY

5,8 g/l

born to be **ORGANIC**

