IT EN



Bacio della Luna

Cuvée Brut

Vinification

After harvested, grapes are softly pressed to get the best part of the must called “Mosto Fiore”. Then the settling follows. During such operation the solid parts of the must sink to the bottom of the tank to facilitate the elimination of these parts. After the filtration, the selected yeasts are added and the fermentation takes place under controlled temperature between 16°C and 18°C. The Cuveé is blended before the second fermentation for the sparkling wine making process, which takes place in pressure tank at controlled temperature.

Description

Wine of brilliant straw yellow color, with fine and lively perlage. Its bouquet is intense and enchanting, well balanced among the nose of fresh green apple, wisteria, peach and acacia flowers. The taste is rich, intense, and at the same time, soft and fresh.

Food Pairings

Ideal for any occasion, perfect as aperitif or to pair with light foods.

Glera	Veneto	8-10 °C	Alcol: 11% Zuccheri: 11 g/l