

## VIRAGE Cuvée Brut

Vino Spumante  
Metodo Italiano

**Variety:** cuvée of selected white grapes.

**Harvest:** September.

**Vinification:** off the skins, i.e. white vinification, at controlled temperature. Slow prise de mousse takes place at controlled temperature. The wine ages for approximately one month before distribution.

**Tasting notes:** crystal clear straw yellow with fine, constant perlage. On the nose reveals a delicate, fruity bouquet. On the palate, lively, soft and with a pleasantly aromatic finish.



**Bottle pressure:** 5,0 atm

**Residual sugar:** 9 g/l

**Alcohol:** 12%

**Serving temperature:** 6 - 8 °C

**Sizes available:** 0,75 L

