

## VIRAGE Cuvée Brut

Vino Spumante  
Metodo Italiano

**Harvest:** September.

**Vinification:** off the skins, i.e. white vinification, at a controlled temperature of 15 - 18°C; prise de mousse and maturation on the yeasts normally take place for a period of one month in pressure tanks, on selected yeasts, at a temperature of 13 - 14°C. The wine is aged 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 - 1,5 L