



## OTTANTACINQUE

<b>Denomination:</b>	Cuvée Vino Spumante
<b>Type:</b>	Sparkling wine Brut
<b>Grapes:</b>	White varieties
<b>First year of production:</b>	2017
<b>Area:</b>	Italy

### THE VINEYARD

<b>Soil type:</b>	Clay and calcareous, not very deep
<b>Altimetry and exposure:</b>	50 - 350 m a.s.l., south exposure
<b>Vineyards age:</b>	6 - 15 years
<b>Plantation system:</b>	Double-arched cane / Sylvoz
<b>Harvest:</b>	Hand and machine picking

### THE CELLAR

<b>Vinification:</b>	In white, using Martinotti method (Charmat).
<b>Alcohol by Vol:</b>	10.5 %
<b>Sugar:</b>	10 g/l

### THE TASTING

<b>Colour:</b>	Pale straw yellow with green reflections
<b>Olfaction:</b>	Exotic fruits (mango, papaya, pineapple) with delicate aromas of white flowers
<b>Texture:</b>	Balanced, savory, long and persistent, easy to drink

### THE SERVICE

<b>Service temperature:</b>	8 - 10 °C / 46,4 - 50 °F
<b>Food pairing:</b>	Perfect as aperitif, it goes well with light dishes made with fish or vegetables
<b>Best consumed within:</b>	12 - 18 months

