

"ASTORIA LOUNGE"

Brut Sparkling Wine



• PRODUCTION AREA

Farm Val de Brun. Vineyards: are north-south and west-east oriented with about 4,000/4,500 vine-stocks per hectare that in average are about 8/12 years old. Average production: 3/4 kg per vine-stock corresponding to 120/130 q. per hectare.

Grape variety: aromatic variety typical from Treviso province.

Growing technique: Sylvoz.

• TECHNOLOGY

The grapes are manually harvested in September and are then soft pressed. The skins are then subject to a short cold maceration and the must to static racking. The must primary fermentation takes place in steel tanks at 18/19°C with select yeasts. The new wine is then kept on the noble lees for some weeks. Then the foam removal lasts 20/25 days at 18°C. After that the sparkling wine is kept on the lees for some weeks. Then the tartaric acid is stabilised and the sparkling wine is bottled. Final ageing in bottle.

• ORGANOLEPTIC CHARACTERISTICS

Perlage: very fine and persistent.

Colour: straw yellow with greenish reflections.

Bouquet: ethereal, delicate, and very characteristic because of the synergy between the variety perfume and the yeasts. Clear-cut aroma.

Taste: full, harmonious, dry.

• CHEMICAL CHARACTERISTICS

Alcohol content, % vol. 10.50 – 11.50

Sugars, g/l 10.00 – 11.00

Total acidity, g/l 5.50 - 6.50

• SERVING TEMPERATURE

5 - 6° C, obtained in the ice bucket.

• PRESERVATION

Keep in a cool and dry place, away from light and heat sources.

• AS INDICATED IN THE WINE LIST

"Astoria Lounge" Brut Sparkling Wine - Astoria

139 - 200 ml 195 - 1500 ml
175 - 375 ml 196 - 3000 ml
109 - 750 ml 165 - 6000 ml

