



Azienda Agricola
Il Pignetto



La Brezza

Grapes: Garganega, Malvasia, Chardonnay.

Quality: sparkling white wine.

Colour: pale straw-white.

Fragrance: elegant, with floral and apple nose.

Flavour: fizzy, delicate and harmonious with notes of apple, enjoyably refreshing.

Serving temperature: 6-8°C. as an aperitif, or paired with Risotto or freshwater fish.

Wune training system: Trentino pergola / Guyot

Average grape yields: 12 tons/ha.

Wine-making: 3 to 4-hour skin-contact maceration, temperature control fermentation, 2-month autoclave re-fermentation (Charmat method).

Aging: at least 1-month bottle refining.

Alcohol: 12 % Vol.

Total Acidity: 6,0 g/lit