



## La Brezza

It's the perfect wine for **aperitifs**, its name ("the breeze") has been chosen to remember a pleasant refreshing wind.

**Grapes:** Garganega, Malvasia, Chardonnay.

**Quality:** sparkling white wine.

**Colour:** pale straw-white.

**Fragrance:** fruity and floral

**Flavour:** fresh, lively and tempting

**Serving temperature:** 6-8°C. Perfect with starters, or paired with fish and delicate dishes.

**Wune training system:** Trentino pergola / Guyot

**Average grape yields:** 12 tons/ha.

**Wine-making:** brief skin-contact maceration, fermentation of the must at a controlled temperature, 2-month autoclave re-fermentation (Charmat method).

**Aging:** at least 1-month bottle refining.

**Alcohol:** 11,5 % Vol.

**Total Acidity:** 6,0 g/lit