

Resistant Wines Line

Johanniter

Spumante Brut Nature

Johanniter is a white grape variety resistant to fungal diseases, created by crossing Riesling and Freiburg 589-54 in Germany in 1968.

Product code	SJOH1	Grape variety	100% Johanniter
Alcohol content	11,5% vol.	Total acidity	5,0 g/l
Residual sugar	3 g/l	Serve at	4-6° C
Vineyards	A few hectares near Treviso.		
Vinification	The grapes are picked towards the end of August. At the winery the grapes are gently pressed and then undergo a slow fermentation process in steel tanks at a controlled temperature using selected yeasts.		
Description	Secondary fermentation for at least 7 months. The Charmat Method is used to produce this sparkling wine.		
Color	Bright golden yellow.		
Bouquet	Intense and complex nose with tropical notes of mango, papaya and aromas of pear, plum and apricot, accompanied by citrus traces of tangerine and lychee.		
Taste	Dry, fresh and savoury with a citrus-like aftertaste. Persistent.		
Serving suggestions	Perfect with tasty appetizers, main courses with herbs, salmon-based meals, octopus and spicy dishes.		
Bottle size	0.75L		



Prizes and awards



PIWI Wine Award
International 2023
Silver Medal



PIWI Wine Award
International 2022
Gold medal - 97
points



PIWI International
Wine Challenge
2022
Silver medal



PIWI Wine Award
International 2021
Gold medal - 93
points