

## Allungo Line

# Allungo Brut

## Cuvée Millesimato

A wine of great drinkability, an excellent companion in moments of cheerful conviviality thanks to its freshness of flavour: aromas of white pulp fruit are accompanied by a mineral finish.

<b>Product code</b>	SBBR1	<b>Grape variety</b>	White wine varieties from our area.
<b>Alcohol content</b>	11,5% vol.	<b>Total acidity</b>	5,5 g/l
<b>Residual sugar</b>	8 g/l	<b>Serve at</b>	4-6°C
<b>Vinification</b>	The grapes are picked in September. At the winery, the bunches are gently pressed and undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.		
<b>Color</b>	Straw yellow with greenish reflections.		
<b>Bouquet</b>	Hawthorn blossom, lemon balm, pear and plum.		
<b>Taste</b>	Fresh to the taste: aromas of white-pulp fruits accompanied by a mineral finish.		
<b>Serving suggestions</b>	Perfect for an aperitif accompanied by appetisers, starters and canapés.		
<b>Bottle size</b>	0,75L		

