



AZ. AGRICOLA

le Carline®

SPUMANTE BRUT LE CARLINE

Grapes

Chardonnay

Area

Lison Pramaggiore

Fermentation

- The grapes are cleaned and cooled
- Traditional punching down and soft pressing
- Controlled fermentation temperature

Maturing

- Controlled clarification temperature and conservation in steel vats

Sensorial Feature

Sparkling wine made in small pressurized barrels, to produce a high-class spumante with excellent sensorial features.

Pale yellow colour with greenish hues, fine and lingering beading.

Fine bouquet with fruity notes, a fresh, salty flavour delightfully well orchestrated, dry as typical Brut.

Gastronomic Matches

Ideal as an aperitif, to be served preferably with fish dishes.

Serving Temperature

Serve at 8°C and uncork at the last moment.

Bottle Size

Bottle: 750 ml

Case: 6 bottles

Analysis

Alcohol content: 11,5% vol.

Total acidity: 6,8 g/l

Volatile acidity: 0,20



AZ. AGR. LE CARLINE Piccinin Daniele, Via Carline, 24 , 30020 PRAMAGGIORE (VE)

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