

le Carline®

VINI NATURALMENTE BIOLOGICI



## **DIANA**

### **SPUMANTE METODO CLASSICO BRUT**

**Certified: Organic & Vegan**

#### **GRAPES:**

Chardonnay - Pinot

#### **AREA:**

The company is located in Pramaggiore (VE)

#### **SYSTEM:**

Guyot, Silvoz

#### **VINIFICATION:**

The grapes are hand harvested between the end of August and the beginning of September, then the wine is fermented at controlled temperature until spring. After the draft, the wine is stocked in piles and aged on the lees for at least 25 months. This delicate process allows the wine to express all its richness and character. After a long cycle of remouage, there is the degorgement in absence of oxygen to prevent oxidative shock, making the Spumante Diana pure, pleasing and durable.

#### **SENSORIAL FEATURE:**

This Metodo Classico has a straw yellow color with greenish reflections, with a perlage fine and persistent, it has an intense smell, fresh and fruity with a large golden apples, flowers and a delicate aroma of yeast.

The taste is smooth and balanced with a pleasant hint of ripe fruit and crusty bread.

#### **GASTRONOMIC MATCHES:**

An ideal wine to toast a memorable experience, it is great for pairing with all meals.

#### **SERVING TEMPERATURE**

Serve at 8° C.

#### **ANALYSIS**

Alcohol content: 12,50% vol.

Total acidity: 6,5 g/l

Volatile acidity: 0,18 g/l

#### **BOTTLE SIZE**

Bottle: 750 ml and 1500 ml

Case: 6 bottles

