

# BRIGANTI WINES



## sparkling white

### BRUT WHITE SPARKLING WINE

Lively and fresh with notes of honey, white flower blossoms and citrus.

This sparkling Passerina will steal your taste buds!

250ml | 8,45 oz



GRAPE	Passerina 100%
COLOR	Straw yellow with subtle greenish reflections
APPELLATION	Brut White
ALCHOL CONTENT	12,5% vol.
YEARLY PRODUCTION	48,000 cans
CULTIVATION	Pergola Abruzzese and Guyot System
PLANT DENSITY	1.600 vines per hectare 4.000 vine per hectare for the double Guyot
YELD PER HECTARE	22,046 lbs.
PRODUCTION AREA	Cupello, ABRUZZO
HARVEST PERIOD	Between the end of August and the beginning of September
WINEMAKING	Grape crushing, cryomaceration and soft pressing of the crushed grapes.
FERMENTATION TIME	Temperature-controlled for 30 days.
REFINEMENT	Stainless
RESIDUAL SUGAR	3,05 g/l
NOSE AND TASTING	On the nose, notes of white-fleshed fruit; and delicate floral hints , finish distinctly mineral. In the mouth, full, with excellent freshness, good structure and long persistence.
PAIRINGS	Carpaccio, raw and shellfish, all fish dishes, fresh or stringy cheeses.
SERVING TEMPERATURE	50°F