

BRUNEI - BRUT

VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

Typical expression of the territory for La Tordera.

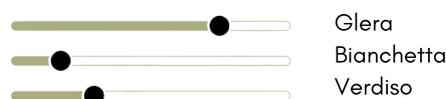
Production area/Origin of vineyard: Vidor, one of the 15 municipalities included in the DOCG protocol, hamlet of Colbertaldo.

Size of vineyard: 6.8 ha

Altitude: 180 m asl.

Type of soil: Alluvial clay created by water stagnation.

Slope and location: Vineyard on the valley floor exposed to the south.



Training system: Double-arched cane

Average of vineyard: 60 years

Yield: 135 quintals/Ha

Harvesting period: Early September

Vinification: Soft pressing with the elimination of the torchiatura, using grapes which aren't completely ripe.

Second fermentation: 4 weeks at a temperature of 15°C to enhance its acidity.

Alcohol Content: 11.5 % vol.

Sugar content: 8 gr/l

Total acidity: 5.5 gr/l

Sulphur dioxide: 95 mg/l

(Max. level allowed in sparkling wine 235 mg/l . Max level allowed in organic sparkling wine 117mg/l.)

Colour: Bright, pale straw yellow.

Perlage: Fine, more compact

Bouquet: Fragrant mix of flowers and fruit with hints of sour pear and green apple, litchi (fruit with typical aroma of grapes during its various ripening stages), scents of jasmine and thyme and a slight lime aftertaste.

Flavour: It recalls the aroma of apples, is fresh and its harmony has a significant persistence given by the lively acidity.

Pairings: Seafood risotto. "Mojito Scampi": raw scampi dressed with lime oil and mint. Thanks to its complete personality it is also an excellent sparkling wine to toast with.

Service: Serve at 8° C

Glass: White wine tulip.

Storage: Store in a dark, dry place at a maximum temperature of 18°C.

Fun Facts: The Brunei area gets its name from an antique location cultivated with Prunus, latin name for prune. The wine recalls the flavour of barely ripe, wild prune.

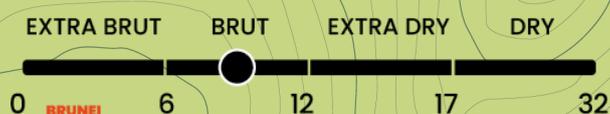
Natural balance,
our philosophy in
all our bubbles

The magic of
an aperitif

Sustainable
packaging



0,375L 0,75L 1,5L 3L 6L
9L 12L



NATURAL
BALANCE

**AZIENDA AGRICOLA LA TORDERA S.S.
DI VETTORETTI PIETRO & FIGLI**

Sede legale Registered office Strada Oltraval,
2 - 31049 Guia di Valdobbiadene (TV) Italy
Cantina e uffici Winery and Offices
Via Alnè Bosco 23 31020 Vidor (TV) Italia
Contatti Contacts T +39 0423 985362
info@latordera.it - www.latordera.it