

GABRY - BRUT SPUMANTE BRUT

Fragrances that enchant the senses



Production area: highly vocated vineyards to sparkling wines

Vineyard: aromatic varieties among which stands Incrocio Manzoni 13.0.25

Training system: Sylvoz and double-arched cane

Harvesting period: September

Vinification: in white. The grapes are quickly brought to the cellar and softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. The sparkling process takes place in steel autoclaves at a controlled temperature of 18°C

Alcohol content: 11.5 % vol

Sugar content: 9 - 10 gr/l

Total acidity: 5.5 - 6 gr/l

Colour: bright rosè with shades of ruby

Perlage: fine and persistent grain

Bouquet: fruity notes of peach and citrus notes of red orange, followed by floral hints of wisteria and balsamic undertones of sage

Flavour: dry and balanced, with a pleasant harmony between acidity and a delicate sapidity note

Pairings: ideal for accompanying starters of cured meats and young cheeses, first courses with tomato-based fish sauces

Service: at 6°- 8° C

Storage: store in a dark dry place

Formats: 0,75L

Fun Facts: the Incrocio Manzoni 13.0.25 is a cross between the Raboso and Muscat Hamburg varieties. It was created in the 30s by Professor Manzoni of the Istituto Enologico di Conegliano. The Professor said: "One can smile the choice of this very strange combination. I thought that, to correct the Raboso's roughness, the Muscat Hamburg would be perfect to pass on, intact, its character of finesse and create strong and productive descendents." A wonderfully pink-coloured wine is obtained from these grapes, expertly vinified with a light pressing and eliminating the skins immediately