

# CUVÉE LEGRETTA

## BRUT SPARKLING WINE

### 1 – IN THE VINEYARD

#### SOIL

CLAY-LOAM SOIL, RICH IN ORGANIC MATTER AND FINE CARBONATES, CONFERRING FRESHNESS AND IDENTITY SALINITY.

#### MICROCLIMATE

NORTH-NORTHEAST WINDS AND DAY/NIGHT TEMPERATURE VARIATION FAVOURABLE FOR AROMATIC SYNTHESIS.

#### VARIETY

100% GLERA; GRAPES CAREFULLY SELECTED TO EXPRESS THE FULL CHARACTER OF THE SILEA TERRITORY.

### 2 – IN THE CELLAR

#### WINEMAKING

TEMPERATURE-CONTROLLED PRESSING, FERMENTATION IN STAINLESS STEEL, SECONDARY FERMENTATION IN AUTOCLAVE ~45 DAYS; REPEATED ISOBARIC BOTTLING

#### COMPOSITION

100% GLERA; DISTINCTIVE HOUSE STYLE – HIGH DRINKABILITY, BALANCED ACIDITY, FRAGRANCE AND RESTRAINED RESIDUAL SUGAR.

#### AGEING

FULL STAINLESS STEEL FOR MAXIMUM VARIETAL EXPRESSION AND PURITY OF AROMAS.

### 3 – IN THE GLASS

#### APPEARANCE

STRAW YELLOW WITH GOLDEN HIGHLIGHTS, VERY FINE PERSISTENT PERLAGE, CREAMY SOFT FOAM.

#### NOSE

COMPLEX AND FRAGRANT: WHITE FLOWERS, PEAR, RIPE APPLE WITH A WELL-INTEGRATED LIGHT YEASTY NOTE.

#### PALATE

BALANCED AND CHARACTERFUL, PRECISE ACIDITY, FINE CREAMY BUBBLES; LONG AND PERSISTENT FINISH.

### 4 – TECHNICAL DATA

**ALCOHOL CONTENT** - 11%

**RESIDUAL SUGAR** - 11 G/L

**EAN CODE** - 8057729980108

**PALLET** - 80 BOXES, 760KG

**PACKAGING** - 6BT/0,75L

