



## BRUNEI - BRUT

### VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G.

Typical expression of the territory for La Tordera

**Origin of vineyard:** highly vocated hillside vineyards in the DOCG area, chosen from those that give the freshest expressions

**Vineyard:** Glera

**Exposition:** mainly to the south

**Training system:** row system, plants of different ages

**Yield:** 135 quintals/Ha

**Harvesting Period:** September

**Vinification:** grapes are quickly brought to the winery, softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. Sparkling takes place in steel autoclaves at a temperature of 18° by selected yeasts for at least 30 days

**Alcohol Content:** 11% vol.

**Sugar content:** 7-8 gr/l

**Total acidity:** 5.5-6 gr/l

**Colour:** bright straw yellow

**Perlage:** fine, persistent foam

**Bouquet:** the nose is expressed with fresh citrus, lime as well as green and yellow apple

**Flavour:** it recalls the aroma of apples, it is characterized by its pleasantness and freshness with excellent balance

**Pairings:** a versatile wine that pairs perfectly in an aperitif, with fried foods and finger foods. Ideal for light and fishy first courses

**Service:** serve at 6° - 8°C in a white wine tulip

**Storage:** store in a dark, dry place

**Formats:** 0,375L - 0,75L - 1,5L - 3L - 6L - 9L - 12L

**Fun Facts:** the name of the wine derives from Brunei, the first vineyard used for the production of this wine, which in ancient times was a place planted with prunus, the Latin name for plum

#### Awards:



89 points - James Suckling



2 CUORI - Merum 2023



Medaglia d'Oro - Wow! Civiltà del Bere



89 points - Decanter 2023