



GREJ SPUMANTE BRUT

Perfect for an aperitif or a bubbly party

Production area: from vineyards suitable for sparkling wines

Grape: Glera and other white grape varieties

Training system: Sylvoz and double-arched cane

Harvesting period: September

Vinification: the grapes are 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° with selected yeasts

Alcohol: 11 % vol.

Sugar content: 8 - 9 gr/l

Total acidity: 5 - 6 gr/l

Color: straw yellow

Perlage: vibrant, enveloping and persistent

Bouquet: intense and pleasantly floral scents

Flavour: fresh, slightly sapidity, inviting

Pairings: perfect for an appetizing aperitif, to be tasted with delicious fried sage leaves or chips. Also excellent with light and summer dishes

Service: 6°- 7° C, in white wine tulip

Storage: store in a cool, dark place

Formats: 0,75L

Fan facts: Grej is the ideal ingredient to create the true Venetian Spritz! Thanks to its aromas, it gives freshness and vivacity for an irresistible aperitif