



CUVÉE BRUT VALENTINO



IN VINEYARD

The harvest is early, to maintain acid freshness and aromas, and the grapes are pressed gently, to preserve the best must.

IN CELLAR

The fermentation of the must occurs at a temperature of 15°C to enhance the fruity notes. For the taking of foam we chose the Charmat Method, with frequent battonage, to enhance the finesse and the fragrance. Therefore, it follows an appropriate period of refinement in bottle to restore balance and softness.

IN TASTING

Pale yellow wine, perlage of extreme finesse and elegance. Bouquet: delicate and at the same time floral, as it suits to a great sparkling wine. The palate is fine and dry, it expresses a feeling of freshness, good structure and persistence.

PLUS

It is dedicated to Valentino Paladin, founder of the company since 1962.

PAIRINGS

Like all best sparkling wines, it can accompany every fish dish: from appetizers to first courses. Excellent as entrance and aperitif.

Taste at 6-8 °C

Technical information

- Bottle Size: 0,75 l
- 11% Alc. Vol.

- Sulphites: 100 mg / L (-57 % legal limit)
- Sugar: 11 gr/l
- Acidity: 6,1
- PH: 3,13
- Bottles produced annually :60 000