

VALENTINO CUVÉE BRUT

SPARKLING WINE

Cuvée del Fondatore



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

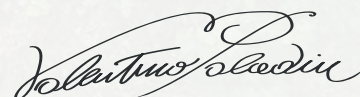
It is dedicated to Valentino Paladin, founder of the company since 1962.

PAIRINGS

Perfect to accompany any fish dish: from appetizing appetizers to delicate first courses such as risotto with scampi cream, up to elaborate and tasty courses. Excellent entry wine and as an aperitif.

Taste at 6 °C

"The passion for work and respect for traditions have always been my values, and will be for my children."



Technical information

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

- Sulphites: 140-165 mg/l (-40 - -29% legal limits)
- Sugar: 11-11,5 gr/l
- Acidity: 5,8-6,2 gr/l
- PH: 3-3,2



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