

CHERRI

d'Acquaviva

PECORINO SPUMANTE BRUT



GRAPEVINES

100% Pecorino native grapevine.

TYPE OF SOIL

Argilliferous soil, rich of microelements.

CULTIVATION SYSTEM

Filare, Guyot. Espalier, density 5000 plants/Ha.

TIME FOR HARVEST

Beginning of September.

PRODUCING TECHNOLOGY

Grapes are harvested when they gain a well balanced sugar content. Soft pressed grapes and cold prefermentative maceration. The must is poured after a 8-12 hours decanting process. Slow and gradual fermentation.

COLOUR

Light yellow straw with light golden reflections.

FRAGRANCE

Rich bouquet with sensations of ripe fruit. Apple, pineapple and broom notes with vegetation aroma hints.

FLAVOUR

Fresh and fruity flavour, thick taste and persistent liveliness.

FOOD PAIRINGS

It goes well with all types of food. Perfect for mixed fry and appetizers.

SERVING

8-10°.

ALCOHOL

11,5% vol.

TYPE OF GLASS

Tulip.

PACKING

Burgundy bottle in 6 bottles carton.