

BUFOLE DE PALUO - MAGNUM

Denomination: SPUMANTE BRUT

Vines: 100 % Pinot

Vain training method: Guyot

Plant density: 4000 plants per hectare

Type of soil: Clay

Average yield per hectare: 80 quintals

Graoe harvest: FIRST week of September

Vinification Methods: Manual harvest and soft pressing. After fermentation, the must is stored in the cellar where the sparkling wine production process takes place (Charmat-Martinotti method).

Description: This wine was produced for the first time in 2012, and its name means “Lagoon fizz” in local dialect. It is an elegant and delicate spumante, produced with the Charmat-Martinotti method from 100% Pinot Bianco grapes grown in front of the company building, in a beautiful lagoon are. A quality wine characterised by hints of white flowers and exotic fruit. Dry, intense, savoury and with good acidity, it leaves an unexpected taste on the palate and offers a fine and persistent perlage. An excellent aperitif wine which is also suited to all courses.

Service temperature: 6 – 8 °C

Capacity: 750 ml, 1500 ml