

# BUFOLE DE PALUO

**Denomination:** SPUMANTE BRUT

**Vain training method:** Guyot

**Type of soil:** Clay

**Graoe harvest:** first half 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 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