

ABBAZIA FORTUNA SPUMANTE BRUT



PRODUCT

Category: Sparkling white wine

Main grapes: Cuvée of white wine

Vinification: White vinification and Charmat (Martinotti) method for at least 30 days

Ageing: inox tanks only

Picking: 100% by hand

Soil: Predominantly alluvial soils, characterized by a clay-loam texture

Product origin: Italy

SENSORY EVALUATION

Colour: Light straw yellow in colour with greenish highlights.
Persistent and fine perlage

Nose: Dry, fine, delicate, with white flowers notes

Taste: Fresh and zesty taste, on the palate it is fine and elegant with a refreshing aftertaste

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically in a dry, fresh and dark place. Do not age, better drink it young

Pairs: Ideal for all daily meals and as a base for cocktails or on its own.

Serving Temperature: 8-10°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Brut Sparkling is best enjoyed in a tulip-shaped glass, as it preserves the bubbles and enhances the fruity and floral aromas.

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	11%	6-12	5-7,5	1,31 kg	22041098	8001592006489