

## GIORNATA 140

Brut White Sparkling Wine

### VARIETAL COMPOSITION

Prosecco

### ORIGIN OF GRAPES

Serra Gaúcha



### WINEMAKING PROCESS

The must is obtained by direct pressing of the bunches on pneumatic presses. Therefore, it is clarified at low temperatures. Once the clean must is obtained, the first fermentation is initiated with the addition of selected yeasts, to obtain the wine base. Next, the second fermentation in autoclaves is carried out. Upon completion of such a step, the sparkling wine is maintained for 5 months sur lie, i.e., in contact with its yeasts. Finally, the product receives the dispatch liquor, soon to be stabilized, filtered and bottled

### ANALYTICAL DATA

ALCOHOL 11,5% vol. | SUGAR 12,9g/l | TOTAL ACIDITY 80 meq/l | pH 3,15  
**\*Data is for reference, may be suffer variations.**

### TASTING NOTES

- **Eyes:** Bright and greenish yellow colored. Abundant detachment of fine bubbles.
- **Nose:** Marked aromas of fresh fruit, with notes of pear, green apple, lime and melon, as well as delicate notes of white flowers.
- **Mouth:** Delicate, refreshing, engaging and creamy.

### Pairing Suggestions

Canapes, salads with leaves and fruits, sushis and sashimis, seafood, and light dishes with white meat.

ENJOY YOUR PREFERENCES!  
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

