



MASSERIA
CAPOFORTE

**BRUT
CUVÉE**

VINO SPUMANTE BRUT



CATEGORY

Brut Cuvée Spumante

SENSORY PROFILE

APPEARANCE

Rich yellow, with lengthy bead of pin-point bubbles: creamy mousse.

BOUQUET

Intense, smooth bouquet, with ripe pineapple, apricot, and citrus, followed by a lingering floral note of camomile and summer flowers, along with hint of Mediterranean spice and thyme.

PALATE

Generous and rich in the mouth, warm and harmonious, showing a well-balanced acidity and tasty vein of mineral salt; the conclusion is smooth and very lengthy.

ACIDITY

5,5 g/l

RESIDUAL SUGAR

8 g/l

ALCOHOL

12% vol

VINIFICATION

VINEYARD YELD

90 quintals/ha

HARVEST PERIOD

Late September.

FERMENTATION

No initial fermentation.

MATURATION

In stainless steel for 3 months.

EFFERVESCENCE

Charmat method: a slow natural fermentation in steel pressure fermenters at 12-14°C. Bottle pressure 5 atmospheres.

GROWING AREA

LOCATION

In the coastal area, 35 km from the city of Taranto.

ELEVATION

Sea level.

ASPECT

North-South.

SOIL PROFILE

Sandy clay with some tuff.

VINEYARD DENSITY

4.000 plants/hectare.

TRAINING SYSTEM

Guyot.

WINE TASTING

SERVING SUGGESTIONS

Ideal as an aperitif wine, and delicious with antipasti, soups and broths, and fish dishes.

SERVE AT

5-6 °C. Uncork the bottle at the moment of serving.

GLASS

Large tulip-shaped glass with curved-in rim.

STORAGE

Best enjoyed while it is youthful, preferably within one year. Store in a cool, dry place, away from light. Do not keep long in the refrigerator.

