



## CANTINE BORGA

### – PINOT GRIGIO DELLE VENEZIE D.O.C SPUMANTE BRUT MILLESIMATO

---



#### GRAPES

Pinot grigio

#### GRAPES ORIGIN

Chiarano area (Treviso)

#### WINEMAKING AND AGING

After the harvest, the freshly picked grapes are taken to the cellar and de-stemmed. Soft pressing follows, then selected yeasts are added to the free-run must and it is sent to fermentation, which takes place at a controlled temperature between 16° and 18°. The following secondary fermentation takes place with the Martinotti (Charmat) method for about 60 days.

#### WINE DESCRIPTION

**Colour:** Straw yellow, clear and bright with good perlage

**Bouquet:** fragrant and clean. Notes of apple and white peach, followed by citrus fruits. Continuing floral sensations of acacia and hawthorn

**Taste:** On the palate the bubbles are fine supported by good acidity. Dry, with a clean and citrusy finish.

#### SERVICE TEMPERATURE

6-8° C.

#### FOOD AND WINE PAIRING

Rabbit casserole, fried chicken wings and sriracha mayonnaise

#### ANALYTIC DATA

**Alcohol content:** 12.00% vol.

**Residual sugar:** 8 g/l

#### PRODUCER PROFILE

CANTINE BORGA

Chiarano (TV) – via Roma 85

Tel. +39 0422746078

info@cantineborga.it

www.cantineborga.it

---