



CAMUL



SPUMANTE LUNGO 14 CAMUL®

"This top-quality sparkling wine, produced in limited quantity, represents an important achievement for our Company, result of hard work and passion for wine."



Variety:

40% Pinot Nero, 30% Pinot Bianco and 30% Chardonnay.



Winemaking:

Selection of grapes vinificated "in bianco", without skins. These wines complete their fermentation inside oak barrels. When the correct equilibrium is reached, all the grapes are placed in autoclaves where they stay in contact with selected yeasts for 14/16 months at 15-18 °C, according to Martinotti method. Finally the wine refines in bottle for about 6 months.



Tasting notes:

Deep and limpid straw yellow colour, fine and persistent perlage. The long fermentation with yeasts gives a smell of fruit, vanilla and bread crust. Distinguished wine with a deep taste.



Food pairing:

Excellent aperitif that goes well with every dish. It pairs with warm or cold appetizers and fish courses. Prestigious wine to enjoy in relax.



Serving temperature: 6-8 °C.



Alcohol content: 12,50% vol.

Total acidity: 6,70 g/l

Sugar: 5 g/l

Pressure: 5,5 atm