



Ardesia

Falanghina Spumante Brut

Grapes: Falanghina 100%

Area of production: Taburno DOCG production area

Exposure and altitude: hill territories facing South - East, 300/450 m. above sea level.

Type of soil: calcareous and tuffaceous.

Breeding system: guyot.

Density: 4000 per hectare.

Yield per hectare: 90 quintals/Ha

Harvest time: mid- September.

Technique of vinification: grapes are picked by hand, slightly in advance, then pressed, destemmed and naturally fermented at a low temperature according to Charmat method, obtaining a higher acidity. It stays for at least two months in contact with yeast (sur lies).

Organoleptic characteristics: light straw yellow with pearl white highlights. The sparkle is slight, lively and persistent. Bouquet: highly aromatic, with fruity and floral aromas with notes of yeast and soft bread crust. Flavour: Dry taste with pleasant fruitiness and acidity and a balance between alcoholic content and sugars produced by grapes used.

Best served with: perfect as aperitif, suitable for all types of starters and all types of meals based on: fish, rice, pasta, white meat, tasty fish and fresh cheese.

Storage: horizontal, at a controlled temperature (14 – 18°) away from direct heat and light.

Glass type recommended: flute of medium width goblet for sparkling wine.

Serving temperature: 6° - 8° C

Alcohol produced: 12%



TORRE VARANO

Azienda Agricola Torre Varano

Contrada Torreuono, Torrecuso, BN 82030

Tel.: 0824 876372

Mail: info@torrevarano.it

Web: www.torrevarano.it