



# 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 tufaceous

**Pruning system:** guyot

**Density:** 4000 per hectare

**Yield per hectare:** 9000

**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 that are 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% Bottle

**Bottle Formats:** 0,75 lt.



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