



ALVEI

SPARKLING BRUT

HARVEST and CELLAR:

The grapes are hand pick in the end of September, when they aren't too much mature to preserve freshness in flavour and high acidity.

The must is separate from its pomace and keep in low temperature in order to extract freshness and clean flavours during the first fermentation.

The second fermentation to make bubbles, take place in a large pressure-resistant stainless steel vats where the wine rest for 3 months to become sparkling.

THE WINE:

Greenish yellow with lively and persistent perlage. Fresh and intense notes of crunchy fruit, the apple above all, but also floral notes of acacia and orange blossom.

Fresh and light, perfect for an aperitif with its medium body with a slight sugary aftertaste, which labels this wine as a Brut. 750 ml bottles.

Serving temperature: 8°C

Alcohol: 12% vol.

Sugar content: 8 g/l

Total acidity: 5,50