

“HONOR” CUVÉE
VENEZIA D.O.C.

Brut Sparkling Wine



200 - 750 ml
212 - 3000 ml

• **PRODUCTION AREA**

Vineyards close to the River Piave between the provinces of Treviso and Venice. Vineyards facing East-West and North-South with 3,000/4,000 plants per hectare. The vines are 6/10 years old. Average output 1 to 3 kilos per plant depending on the grape variety.

Grapes: Glera, Chardonnay, Pinot Blanc.

Training system: Sylvoz.

• **TECHNOLOGY**

In September, after being harvested, the grapes undergo a soft pressing; the resulting must is left to decant for a few hours and then the limpid part is subject to the primary fermentation, which occurs at 18°C for 10 to 12 days. The new wine is left on its “fine lees” for a few weeks, then it is racked to pressurized vats, where bubbles form. The process lasts approximately 20-25 days and it is followed by a few days of ageing on the lees. The wine is then bottled and left to age in the bottle for a few weeks.

• **ORGANOLEPTIC CHARACTERISTICS**

Perlage: Very fine and continuous.

Colour: Light straw yellow.

Aroma: Elegant, clear, fruity and inviting.

Taste: Complex, with varietal hints, pleasantly soft and balanced.

• **CHEMICAL CHARACTERISTICS**

Alcohol by volume (% vol.) 11.00 – 12.00

Sugar (g/l) 10.00 – 11.00

Total acidity (g/l) 5.50 – 6.50

• **SERVING TEMPERATURE**

6°C - 8°C (serve immediately after opening).

• **PRESERVATION**

Keep in a cool, dry place, away from heat and light.

• **AS INDICATED IN THE WINE LIST**

“Honor” Cuvée Sparkling Wine Venezia DOC - Astoria

