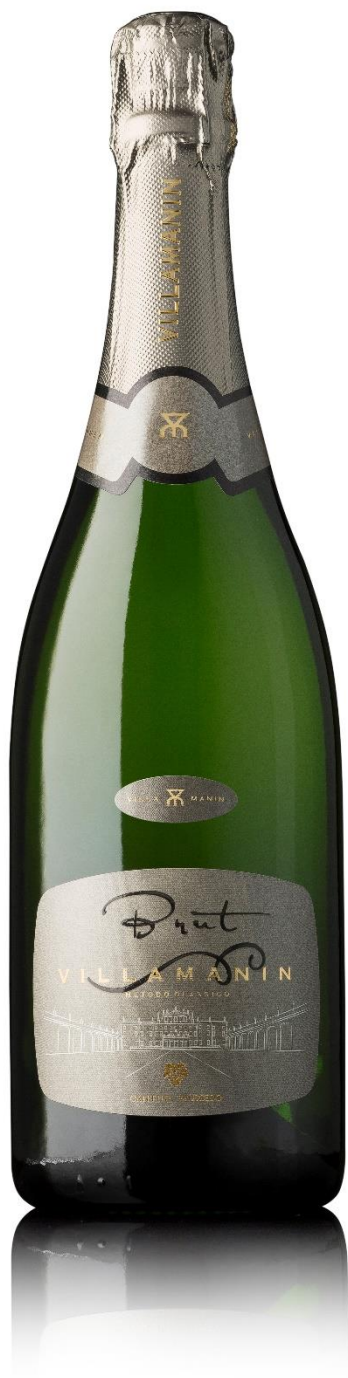


TECHNICAL DATA

VILLAMANIN CLASSICO BRUT



Variety	90% Chardonnay 10% Pinot nero
Production zone	Friuli Venezia Giulia Region
Denomination	Sparkling wine
Type of Soil	Skeletal Soil
Training system	Guyot and similar
Plants per hectare	4000
Harvest period	September
Alcoholic Fermentation	White, in steel tank, 12°C
Sparkling fermentation	VillaManin is produced with the second fermentation in the bottle with “Metodo Classico” process
Refining	In the bottle on its lees for at least 32 months
Alcohol content	12,5 % vol.
Residual sugar	6 g/lit
Packaging	Boxes with 6 bottles
Serving temperature	6 – 8 °C
Stopper	Cork
Colour	Straw yellow with golden tints
Aroma	Intense, elegant and complex with fresh aromas of apple, ananas, yellow fruits and sweet hints of vanilla.
Flavour	Body and acidity are perfectly balanced with a pleasant freshness and a mineral aftertaste
Food Pairing	Thanks to the it's purity, this sparkling wine is ideal with any meal. It pairs well appetizers, fish first course dishes and white meat sauce, rich second course dishes with baked or grilled fish.

Contains sulphites

Consumption for minors is prohibited