

## CANEVETTE

Brut Sparkling Wine



<b>Producer</b>	Ongaresca
<b>Produced in</b>	Costabissara - Vicenza
<b>Sun exposure</b>	South-east-facing hillside
<b>Altitude</b>	180-210m ASL
<b>Soil type</b>	Rich in tufa and clay
<b>Vine training system</b>	Rod and spur
<b>Variety</b>	100% Chardonnay
<b>Vinification method</b>	The grapes are crushed whole. The juice is then cold-stabulated for 24-36 hours. Racking, alcoholic fermentation at a constant temperature of 17-18°C. Secondary fermentation in autoclaves for 3 months.
<b>Harvesting method</b>	Manual, using 15kg crates
<b>Vine density</b>	Approx. 3800/ha
<b>Alcohol</b>	12.0% vol.
<b>Characteristics</b>	Straw yellow with greenish tints. The bubbles are fine and the froth is persistent. On the nose, floral scents with citrus notes. Particularly round and harmonious in the mouth and also presents a pleasant, gradual development of effervescence on the tongue.
<b>Food pairings</b>	Great as a pre-dinner drink, it pairs well with most appetisers and is especially good with seafood dishes.
<b>Serving temperature</b>	6°C - 8°C

Ongaresca Società Agricola srl - via Monte Cimone 10, 36030 Costabissara (VI) - Italy

Website: [www.cantinaongaresca.com](http://www.cantinaongaresca.com) - Email: [cantina@ongaresca.com](mailto:cantina@ongaresca.com)