

# Baglietti

## Baglietti BRUT White No 7



**Grape Variety:** Cuveé of white wine grapes including Trebbiano and Glera from Veneto.

**Colour:** Cuveé of white wine grapes including Trebbiano and Glera from Veneto.

**Bouquet:** Fine and elegant, with a good initial presence of fruity notes, in particular of green and golden apple, followed by floral notes.

**Flavour:** Pleasant prolonged tactile sensation, followed by delicate sweetness. A harmonious and balanced Spumante.

**Winemaking:** When the grapes have reached peak ripeness, they are carefully selected and softly pressed. The must is cooled and clarified using flotation technique. Once the alcoholic fermentation has taken place, the wine is again cooled to between 10-12°C and after 8 days it is collected, thus obtaining the sparkling white wine base.

**How it is made sparkling:** The base wine is sterile filtered, the necessary sugars and selected special yeasts are then added and all is placed in autoclave to re-ferment until the desired bar pressure of 4.00-6.00 atm is reached.

**Storage and ageing:** In a dark humidity-controlled cellar at a temperature of 10°C. The freshness and the aroma of the wine express themselves at best during the first year of aging.

**Gastronomic matches:** Excellent with desserts, pastries and cakes. Perfect with light food or as an aperitif.

**Kosher Certification:** This wine is certified under the strict guidance of the Badatz and OU and kosher for Passover.

**Alcohol content:** 12% vol.

**Optimal serving temperature:** 8-10 °C

