



TECHNICAL DETAILS

FELIX

BRUT

VARIETY	Glera and other local grape varieties
PRODUCTION AREA	Marca Trevigiana (Treviso province)
TRAINING SYSTEM	Sylvoz and Guyot with thick placing layout
HARVEST	Mid September
GRAPE PICKING	Exclusively by hand
VINIFICATION	Soft crushing followed by a gentle pressing by an under-vacuum wine pressing machine. Immediate dripping of the must and static sedimentation at low temperature
FERMENTATION	Under controlled temperature, via inoculation of selected yeasts
SECOND FERMENTATION	In autoclave at low temperature for about 40 days
APPEREANCE	Vivid straw yellow color, with a lively mousse. The perlage is abundant, fine e persistent
BOUQUET	Extremely delicate fragrance of white-pulp fruit, with the predominance of peach and apple and light bread crust marks
TASTE	It releases a lively acid freshness, followed by fruity notes. The final sensation is pleasantly dry, without any sweet interference
PAIRING	An extremely versatile sparkling wine, perfect for many occasions, as joyful aperitifs or along the whole meal. Thanks to its low residual sugar, it can be successfully mathed with whatever dish
STORAGE	In a cool and dry cellar, away from heat and light. The bottles shall be stored vertically. Do not leave in the fridge too many days
SERVING TEMPERATURE	5-7 °C
GLASS	Flute glass or better tulip glass with conic-shaped bottom
MAIN ANALYSIS DATA	Pressure: 5 Bar Alcohol: 11,5% vol Total Acidity: 5,5 g/L Residual sugar: 4 g/L

