TORRACCIA DI PRESURA

SPUMANTE TORRACCIA DI PRESURA

Vino Spumante di Qualità - Brut

The passion for wine, combined with the desire to fulfill all the potentials of the local white grape varieties, lays behind Torraccia di Presura's project, led since the early years, of producing a sparkling wine with Chardonnay, Trebbiano Toscano and Malvasia Bianca Lunga by using the tank method (Charmat), in order to create a limited production high-class Spumante Brut, ideal for aperitifs or special occasions.

Classification: Spumante di Qualità Brut.

Grapes: Chardonnay, Tuscan Trebbiano and Malvasia Bianca Lunga.

Vinification: long process of second fermentation in a closed vat for over 6 months (Long Charmat method).

Characteristics: fresh, lively, shining sparkling wine with a fine and persistent perlage. It can be kept for a few years.

Alcohol: 11.5 - 12% by vol.

Temperature of service: 8-10° C.

Combinations: Delicious for aperitifs, excellent with fish and shellfish dishes, rice dishes and fried food.

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