

ARCABELLO

VINO SPUMANTE
DRY

Low Alcohol
Sparkling
8 %



GRAPES:

Mainly **Glera**.

VINEYARD AREA:

The grapes are grown in vineyards in the Treviso province of the Veneto in **North East Italy**. The vines are planted at a high density of 4-5,000 vines per hectare.

HARVEST:

The harvest is carried out in **mid-late September** when the grapes have reached full maturity, while retaining the high level of acidity needed to make a good spumante.

VINIFICATION:

The grapes are de-stemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow the **natural sedimentation of the solids** and separation from the juice.

PRIMARY FERMENTATION:

Selected yeasts are added to initiate **fermentation**, which takes place **off the skins**. Fermentation is in **stainless steel tanks** at a temperature not exceeding 18° C and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked.

SECONDARY FERMENTATION:

This fermentation process transforms the liquid into a spumante. It takes place in **small stainless steel autoclaves** at a temperature not exceeding 14° C, with the slow-working yeasts **creating a wine with an elegant perlage and a fresh aroma**.

TASTING NOTES:

Arcobello Spumante has a noticeable **bright straw colour** and a **beautiful, fine mousse**. The **lovely perfumed bouquet** has hints of citrus, peach and apple plus a distinctive aroma of white flowers. The palate is **soft and creamy**, with a wonderful sweetness and a rounded balance of **gentle bubbles**, acidity and fruit flavours. Perfect chilled as a lovely aperitif, but it also has enough character and versatility to accompany a variety of dishes from grilled fish to fruit and desserts.