

# VALENTO

## Spumante BRUT



### GRAPES

Garganega, Chardonnay, Pinot Bianco



### 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 juice. Selected yeasts are added to initiate fermentation, which takes place off the skins. Fermentation is in stainless steel tanks at a temperature



### TASTING NOTES

Valento Spumante has a 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 balance of gentle bubbles**, acidity and fruit flavours.



### TO SERVE

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 desserts.

not exceeding 18°C and lasts for for approximately 8-10 days. As soon as the fermentation is finished the wine is racked. Secondary fermentation 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.

