

CapriMoonlight®



Caprice Brut

Wine Sparkling Brut

Straw yellow color, characteristic fruity aroma of considerable intensity.

Sensations of acidity and sapidity increase progressively giving a balanced and pleasant taste. Charmat method



AWARDS



**Type**

Wine Sparkling Brut

**Grapes**

Falanghina 100%

**Area of production**

Campania

**Field**

Sandy, Clay

**Vinification Technique**

Whole grapes pressed without destemming, vinification in reduction with following soft pressing

**Fermentation**

In stainless steel, for 10 days at a controlled temperature 15°

**Second Fermentation**

Refermentation carried out in an autoclave at a temperature of 16°C

**Maturation Bottling**

In autoclave 4 months
5 months after second fermentation

**Alcoholic Degree**

12.%

**Enologist**

Vincenzo Varchetta