

Caprice Brut

Type: Sparkling Brut Falanghina

Grapes: Falanghina 100%

Area of production: District of Benevento

Field: Sandy, Clay

Luca Maroni

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VINIFICATION

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 ° C

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%



DESCRIPTION

Caprice Brut – Sparkling wine

Straw yellow color, characteristic fruity aroma of considerable intensity. Sensations of acidity and sapidity increase progressively giving a balanced and pleasant taste. Charmat method.