



SPUMANTI TRADITIONAL METHOD

OLUBRA

MARSANNE – SPUMANTE DI QUALITÀ

Type: Sparkling, brut, traditional method

Grape variety: 90% Marsanne, 10% Malvasia di Candia aromatica

Year of planting: 1985

Training system: Sylvos – Casarsa / Guyot

Soil: Clayey / Silty / Fertile

Average yield per hectare: 7000 Kg

Average yield per quintal of grapes in wine: 30%

Autolysis: 44/60 months' refinement on yeast before disgorging

Alcohol content: 12% vol.

Serving temperature: 6-8°C

Organoleptic characteristics: Straw yellow colour with greenish highlights. Complex, soft aroma of fresh fruit and white flowers, with a remarkable acidity. Variegated and intriguing opening bouquet.

Pairings: Ideal as aperitif, appetizer, raw fish and oysters

90%
MARSANNE

10%
MALVASIA
DI CANDIA
AROMATICA

Torre fornello