

## CUVEE RUSTOT BRUT

**Color:**

pale-yellow, with emerald highlights;

**Varietals:**

90% Glera, 10%Verdiso;

**Area of production:**

Valdobbiadene Hills;

**Soil:**

hill, clayey calcareous;

**Climate:**

Mediterranean-cool;

**Ripening:**

September 15th;

**Vinification:**

white, with light pressing. Maximum yield 70%;

**Prise de Mousse:**

Charmat method;

**Drinking temperature:**

8°C;

**Total acidity:**

5,8 g/l;

**Residual sugar:**

10 g/l.

**Storage:** within a cool place, temperature should be lower than 15°C. Preferably to be consumed within a year of production, and absolutely no later than 2 years.

