

# *Cuvée dei Frati*

## *Dosaggio Zero*

*Our “Pas Dosé” Sparkling wine, produced from our indigenous white grape “Turbiana”, is fragrant, lighthearted and fun. The amount of stable acidity in this grape has convinced us to produce our classic method sparkling wine. The wine referments for at least 24 months on fine lees enhancing its great finess. Fine and unrelenting perlage, yellow colour with golden reflections define the visual characteristics, while the nose is seduced by fragrant biscuit notes and fresh fruit and the palate enjoys the fresh acidity and the finish of toasted hazelnut. It is perfect as an aperitive as well as throughout a meal, perfect with sweet water fish, white meats and summerly salads.*



### **Technical data**

**Vines used:** Turbiana and Chardonnay  
**Soil composition:** limestone – clay  
**Cultivation system:** Simple and double Guyot  
**Planting density:** 2.30 x 0.70  
**Yield per hectare:** 90 hundredweight  
**Vinification type:** direct pressing of the grapes with fermentation partly in steel  
**Malolactic fermentation:** not carried out  
**Refinement and development:** A minimum of 24 months on the lees, followed by 4 months in the bottle after disgorging  
**Alcohol content:** 13%  
**Total acidity:** 6.70 g/L  
**Volatile acidity:** 0.38 g/L  
**pH:** 3.12  
**Dry extract:** 20.2 g/L

