

Luretta

Principessa



Sparkling White Wine

Spumante Metodo Classico Brut

grape varieties chardonnay

soil marl

Cultivation

vineyard planted in 1992

training method single spurred cordon

plants per hectare 5000

yield per hectare 6000 Kg

Wine-making process

metodo classico

selected yeasts

fermentation time 24 days

containers 100% stainless steel

refining process on yeasts 18 months

Notes

colour golden yellow

scent intense scent of fresh fruit and flower

taste savoury and fresh

suitable with starters, aperitifs, cold cuts

Producer's notes

*The bubbles of the territory according Luretta.
Method classic white grape that builds on the
twenty-year experience of the winery, offering a
sparkling fresh drink but never boring with enticing
floral aromas and a palate of appealing
savouriness .*