







TECHNICAL SHEET AND SENSORIAL ANALYSIS

GRAPES	Falanghina
VINEYARD ALTITUDE	300 metres above the sea level
SOIL COMPOSITION	very well-balanced and rich in stones
TRAINING SYSTEM	guyot
PLANTING DENSITY	4.000 vines /hectare
PRODUCTION PER VINE	2,0 kg
YIELD IN WINE	60%
HARVEST PERIOD	first half of September
FERMENTATION TEMPERATURE	15 °C
VINIFICATION SYSTEM	criomaceration and, after a soft pressing, the must ferments in stainless steel tanks at a constant temperature of 15 °C.
MATURATION PERIOD	re-fermentation Charmat method with selected yeasts in autoclave at controlled temperature.
ALCOHOL CONTENT	12% Vol

Nysias Falanghina Spumante Brut has a golden, straw-yellow color, lively and persistent perlage very fine-grained and intense aromas of fruits. At the taste it discloses its fruity, fresh and harmonious body.

GLASS ADVISED	flute glass	
SERVING TEMPERATURE	8°C	
FOOD MATCH	ideal as an aperitif or to accompany dishes of fish and crustaceans	
PACKING	spumante bottle in 6 bottle cases	

CANTINE SALVATORE

Azienda Agricola Salvatore Pasquale
 Contrada Vigne snc - 86049 Ururi (CB) - Italia - tel/fax + 39 0874 830656
www.cantinesalvatore.it - info@cantinesalvatore.it