



CONSOLI®

VINI DAL 1920

Sparkling wine production is a century-old tradition in the Treviso area, where it defines and represents the culture of an entire territory. Its origins date back to a distant past, yet sparkling wine has left an indelible mark on this land, shaping its character, its taste and its way of life.

GRAND CUVÉE

Sparkling wine

This cuvée is made from vineyards implanted in loamy clay soil of alluvial origin; this earth rich in minerals and micro-elements produces grapes that are perfect for this blend. It is cultivated on the Treviso hills where the climate is ideal for the correct ripening of the grapes. These are hand-picked in September at the peak of their ripening process. Fermentation happens in steel containers with selected yeast, then the wine is made sparkling in tanks, where the aromatic properties of this brut are magically enhanced; the resulting product is then bottled and left to age for a few weeks.

It is characterized by an intense bouquet, high acidity and thin and lingering perlage; all elements that make this sparkling wine unique and charming.

It is made from Pinot Grigio (80%) and Glera (20%) grapes.



ALCOHOL CONTENT

12% vol.

SERVICE TEMPERATURE

8°- 10° C.

ORGANOLEPTIC ANALYSIS

This brut is shiny and bright straw-gold, with a thin, delicate and persistent perlage. Its scent is elegant, characterized by notes of orange blossom and white-fleshed fruit, with a delicate bread crust-like finish. It feels dry to the palate with a soft and mouth-embracing body and a fruity aftertaste.

FOOD PAIRING

A nice pre-dinner drink that pairs well with starters and fish or vegetarian dishes, both simple and heavily-seasoned ones.

It should be tried with exotic dishes.