



Ca' dei Frati

Cuveè dei Frati Brut Metodo Classico

REGION

Veneto

VARIETY

Turbiana and Chardonnay

Soil: Limestone – clay

Cultivation system: simple and double guyot

Planting density: 2.30 x 0.70

Yield per hectare: 90 hundredweight

Vinification: direct pressing of the grape 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

