



V43023075

## Venezia DOC Spumante Brut - cl 75

Accademia Venezia DOC is a white sparkling wine whose identity reflects the elegance, delicacy and freshness of the area of Treviso and Venice. The Controlled Designation of Origin status is quite recent and was granted in 2011.

**Production Area:** Provinces of Treviso and Venice (Veneto), Italy

**Vine:** Glera, Verduzzo and Chardonnay

**Plants per Hectare:** 2500-3000

**Training System:** Sylvoz

**Harvest Period:** Mid-September

**Yield per Hectare:** 140 q/Ha

### Characteristics:

#### Production Area

- > The DOC Venezia stretches from the province of Treviso to the province of Venice, encompassing the hills of Conegliano and the lagoon of Caorle.
- > The soil of this area is made up of alluvial materials resulting from the melting of alpine and pre-alpine glaciers and from the action of Piave and Livenza rivers. In the high plain area the soil mainly consists of gravel, while in the low plain area it consists of sand, silts and clays.
- > The climate is temperate, thanks to the protection of the nearby Dolomites to the North and to the proximity of the sea and lagoon areas.

#### Production Process

- > The grapes of Glera, Verduzzo and Chardonnay varieties are harvested in mid-September and moved to the winery in order to prevent mechanical damage, premature oxidation, microbial contamination and exposure to the sun, which can cause alteration and impair their quality.
- > The bunches are gently pressed removing the stems; the must is separated from the skins and then cleaned.
- > The fermentation occurs with the addition of selected yeasts. Then the base wine undergoes a second fermentation according to the Charmat method in cuve close at 14° C to preserve the primary aromas of the grape.
- > At the end of the process the wine is cold stabilized, filtered and bottled.





**Organoleptic Characteristics:**

**Color and Appearance:** Straw yellow with golden tinges; fine and persistent perlage.

**Bouquet:** Delicate fruity (apple and peach) and floral (hawthorn, acacia and wisteria) aromas with a pleasant almond notes in the finish.

**Taste:** Delicate and fresh wine, with a clear and balanced taste; round and smooth on the palate.

**Chemical Characteristics:**

**ABV:** 11%

**Sugar, g/l:** 11-12

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Perfect as an aperitif as well as in cocktails, it goes well with fish dishes (appetizers, first and second courses), risotto, white meat, spit roasted meat and pizza.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.