



**TENUTA
SAN
GIORGIO**

WINE	Pinot Chardonnay Spumante Brut	
APPELLATION	V.S.Q. Spumante Brut	
GRAPE VARIETY	Pinot Blanc and Chardonnay, blended in different percentage with the change in vintage.	
GROWING LOCATION	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
SOIL COMPOSITION & ENVIRONMENT	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
TRAINING SYSTEM	Sylvoz	
HARVEST SEASON	Grapes are picked early in ripeness spectrum in late August, with a good acidity.	
ALCOHOL	11,50 % by vol.	
RESIDUAL SUGAR LEVEL	11 gr/lt	
TASTING NOTES	A straw-yellow <i>brut spumante</i> with greenish tinges and a distinctive character. Its rich, sophisticated bouquet is the result of a perfect blend between apple and ripe summer fruit scents, typical of the Chardonnay grapes, and delicate floral nuances, typical of the Pinot Bianco grapes. Pleasant refreshing, velvety notes caress the palate in the company of a well-integrated acidulous touch, enhanced by a fragrant, persistent beading.	
SERVING TEMP.	6-8 C°	
FOOD AND WINE PAIRING	To be served chilled with Mediterranean-style fish first courses cooked with pan-fried vegetables, and with boiled or char-grilled oily seafood. Also superb with baked scallops. Surprisingly tasty as aperitif.	



PACKAGING
BOTTLES/CASE: 6
CASES/EPAL: 80

“Technical information is for guidance only and is not binding”

TENUTA SAN GIORGIO S.R.L. – Società Agricola

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