



TENUTA DEL PRIORE

# La Bella del Priore

SPUMANTE



## LA BELLA DEL PRIORE - SPUMANTE

**Tipologia di Vino:** Spumante BRUT

**Type of wine:** White sparkling wine - BRUT

**Variety of grape:** Passerina 100%

**Production area:** Collecorvino, Pescara, Abruzzo

**Type of soil:** Silt and clay, rich in moraine stone, sometimes calcareous

**Production method and planting density:** Guyot with 5.000 vines/hectare

**Vineyard age:** 18 years

**Yield per hectare:** 130 q

**Grape harvest time:** First ten days of September

**Refermentation:** in autoclave for 90 days

**Alcohol:** 12,5 % by Vol.

**Sugars:** 6 g/l

**Optimal serving temperature:** 8-10°C

**Pairings:** perfect as an aperitif, ideal with the typical dishes of Mediterranean seafood cuisine. It is also excellent with oysters, parmesan and medium and long-aged cheeses.