

Le Couchon Brut 100% Glera

GRAPE VARIETY: Glera,

PRODUCTION AREA: Treviso Italy

DESCRIPTION: Sparkling made from the exclusive selection of Glera grapes. Pale straw-yellow color, fine perlage, rich and fragrant bouquet, dry to the taste with a pleasantly-bitter undertone.

Serve at 6-8°: Alc 11% Vol.



CHARACTERISTICS:

100% GLERA GRAPE

Maturation: In steel tanks for 6-12 months

Blend: 100% Glera

Re-fermentation: (Charmat method) in stainless steel pressure tanks for approx. 45 days

Pressure: 4.7 atm.

Sugar content: 1,4 gr/litre

Total acidity: 6 gr/litre

Alcohol content: Vol. 11%

Colour: Delicate straw yellow

Flavour: Fruity, slightly aromatic

Taste: Delicate and persistent

Keeps well for 15 Months

