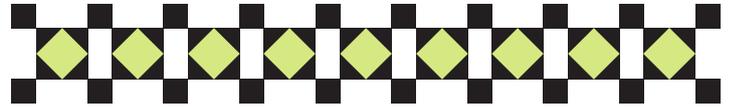


La Vigna di Sarah



BORGO LUNA

Denomination	DOC brut
Classification	Prosecco DOC brut spumante
Type	Sparkling wine
Grape variety	Glera 100 %
Grape growing area	EXCLUSIVELY GRAPES FROM Cozzuolo
Vineyard elevation	100 - 150 m a.s.l
Type of terrain	Thin layer of dry soil on clayey terrain
Fertilisation	Organic fertilisation, chemical-free treatment, compatible with organic grape cultivation.
Climate	Temperate with cold winters and hot dry summers.
Growing method	Classico sylvoz.
Vine density	2500 – 3500 plants per ha
Maximum yield	18,000 kg/ha
Harvest	10 settembre - 10 ottobre HAND-PICKED
Vinification	Soft pressing with pneumatic presses, static must decantation, controlled temperature fermentation (17-19°C) on selected yeasts. Four months' maturation and standing period on noble lees in steel.
Prise de mousse	Italian method in stainless steel tanks.
Second fermentation temperature:	15-17°C. Cold tartaric stabilisation (-4°C). Microfiltering before bottling to separate the yeast cells from the sparkling wine.
Cycle duration	Approximately 40 days.
Average analysis data	Alcohol 11.3 % vol. Sugar 11.5 g/l Total acidity 6.2 g/l pH 3.20 Free sulphur 32 mg/l Total sulphur 115 mg/l Pressure 4.8/5.0 bar
Characteristics	Colour: straw. Very fine lingering perlage. Perfume: scents of ripe fruit, apples and pears
Serving suggestions	An excellent aperitif suitable for gatherings and parties. Goes perfectly with mixed fish fry
To serve	Chill just before serving at 7-8° C. Should be served in an ice bucket.
Recommended type of glass	Medium sized white wine stem glass, preferable to a flute, which highlights the perlage well, but does not allow the perfume to develop fully. The official DOC wine glass is the ideal.
Storage	Keep in a fresh dark place. Do not leave in the fridge for long periods!
Best by	As this is an extremely fresh wine, it is best consumed within the vintage..

