

# EPSILON Luxxo

APPELLATION	Sparkling white wine Brut
COLOR	It has a lasting perlage. The colour is golden yellow.
BOUQUET	It opens with floral notes on the nose, followed by a surprisingly elegant and refined hint of ripe white fruit.
TASTE	It is velvety and enveloping in the mouth, pleasantly balanced with an energetic, slightly savoury finish.

## AGRONOMICAL DATA

GRAPES	White grapes
PRODUCTION AREA	Rai di San Polo di Piave
ALTITUDE	30 mt above sea level
TYPE OF SOIL	Clayey, sandy sometime gravelly.
VINES ORIENTATION	South-North
TRAINING SYSTEM	Double Sylvoz overturned
STUMPS PER HECTARE	2800
YIELD QUINTAL/HECTARE	130
HARVEST	Hand harvest in September

## OENOLOGICAL DATA

PRESSING	Soft pressing with light maceration
PROCESS TO OBTAIN SPARKLING WINE	Long charmat
MALOLACTIC FERMENTATION	No
AGING	No
MELLOWING LENGTH	60 days before sale

## ANALYTICAL DATA

PERCENTAGE OF GRAPE'S YIELD IN WINE	70%
DRY EXTRACT (GR/LT)	20
TOTAL ACIDITY (GR/LT)	6,2
PH	3,2
RESIDUAL SUGARS (GR/LT)	12
ALCOHOL	11% vol.

## OTHER DATA

PAIRINGS	-
SERVING TEMPERATURE	6-8° C
STORAGE	Store in dry rooms, away from light or warm sources.

