



CA' DI RAJO

RAGGIO D'INGEGNO

## BE LUX

SPARKLING CHARDONNAY

BRUT

*Excellent as an aperitif, with vegetable-based hors d'oeuvres such as radicchio di Treviso or to accompany a fish dinner.  
Recommended pairing: smoked salmon.*

Bright yellow wine, with green hues, and a thin and persistent perlage.

It has scents of acacia flowers, a good intensity, with apple, lemon and pomegranate notes.

Good structure, well balanced and sapid.

Serving temperature 6-8° C (42-46° F).



SPARKLING PROCESS  
IN AUTOCLAVE  
FOR ABOUT 60 DAYS

### AGRONOMICAL DATA

<b>Grapes</b>	Chardonnay
<b>Production area</b>	Different zone
<b>Altitude</b>	30 metres a.s.l. (98 ft)
<b>Type of soil</b>	Clayey
<b>Harvest</b>	Mid September

### ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	5.70 ÷ 5.90
<b>pH</b>	3.15 ÷ 3.25
<b>Residual sugar (g/l)</b>	8 ÷ 10
<b>Alcohol</b>	11% vol.

### FORMAT / PACKAGING / GIFT BOX

<b>750 ml</b>	6 bottles	Lithographed box 1-2-3 bottles
<b>1500 ml</b>	1 bottle	Lithographed box 1 bottle



SCAN QR CODE  
Ingredient list  
Nutrition declaration  
Environmental label

