



TOSCANINI

FAMILIA de VINOS desde 1908

Extra Brut

VINO ESPUMOSO NATURAL

Produced from Viognier grapes and hand-picked at the end of January. Of pale colour with greenish reflections. Fine and small bubbles of slow evolution, with presence of crowns. At the beginning it is pleasant and fresh with a wide development in mouth and a well integrated carbon dioxide. The bouquet is fresh with a white fruits and typical aromas of the ageing fusion. The end is full, long and persistent. Ideal as aperitif at any time.

It goes well with seafood, fish and even chicken, white meat and cheese.



DATE

Region: Paso Cuello, Uruguay.

Climate: Tempered and maritime, with good influence of Atlántic Ocean

Type of soil: Frank clayey, calcareous, with good permeability.

Type of grapes: Viognier 100%

Type of harvest: Manual.

Crushing: Destemmed 100%. Lightly crush.

Alcoholic fermentation: 13 days at 14° C.

Fermentation in bottle: 15 days at 12° C.

Malolactic fermentation: No.

Aging: 12 month in bottle on its lees.

Alcohol: 12,8 %

Total acidity: 3,7 g/l

Residual sugar: 3,2 g/l

pH: 3,2

TECHNICAL DATA

Type of bottle: Europa 750ml. - green

Code: EAN 13 – 7730900341691

Closure: Cork

Full bottle weight: 1,600kg

PACKAGING

6 bottle box: cardboard

Code: DUN 14 - 17730900341698

Dimensions: (L x W x H): 289 x 195 x 327 (mm)

Full weight: 10,000kg

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