



FITA AZUL EXCLUSIVE SPARKLING WINE SUPER RESERVE BRUT

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.

Vine Training Method: Traditional vines.

Grape Varieties: Gouveio, Malvasia-Fina, Còdega and Arinto.

METHOD

The grapes are totally separated, and only the free-run must is made use of. It then has a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature, at 16 °C. After the end of fermentation, the wine is matured over fine lees for two months.

The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, then the wine is bottled. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. Riddling and *dégorgement* take place before the wine is sold, with the process ending with sugared liquor being added.

AGING

Approximately 30 months.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.

Total Acidity: 4.0 g Tart. Ac./l.

Appearance: Clear, with fine bubbles and a yellow straw color.

Aroma: On the nose it develops well, with biscuit notes of champagne, brioche and pineapple syrup.

Taste: In the mouth, it reveals a harmony between freshness and complexity. The great time in the bottle releases development aromas, without losing fresh notes of tropical fruit in syrup.

SERVING

Recommended serving temperature: 6 to 8 °C.

Serving Suggestions: Excellent as an aperitif and with light meals and roasts.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Fita Azul Exclusive 750 ml

3

4.9

325 x 238 x 100 mm