



## *Sant'Evasio Collection*

### Sant'Evasio Brut Sparkling Wine

Brut Sant'Evasio is characterized by the production of foam when it is uncorked, due to carbon dioxide, which is obtained only thanks to the natural fermentation of the sugar of the must. Its carbon dioxide, in contact with the environment, is released in small bubbles. Made from white Chardonnay grapes.

#### HARVEST

Between 25th and 30th August.

#### WINE MAKING

The grapes for the wine production must be picked up when not completely ripe, so that the berry skin is still hard, and so it is unlikely to release colour to the wine; the sugar amount must be quite low, because the alcoholic content is bound to increase with the re-fermentation; on the contrary, the acidity must be quite high, as to guarantee freshness to the wine, also after several years.

Our Brut is obtained with Charmat method.

Its foam is to be thick and compact. While observing the glass, you will note that the gas will form a rising column, slow but continuous, made up of small bubbles (perlage), which will form a long-lasting crown of light foam on the wine surface.



#### HOW TO SERVE IT

It should be served at a temperature of 6-8°C in flute glasses.

Food pairings: it is perfect with first dishes with fish; suitable, as usual, with snacks for aperitif, starters and on toasts.

#### CURIOSITY

The first witnessing of sparkling wines goes back to the first century A.D., with the agricultural memories by Pliny the Elder (*Naturalis Historia*), where he mentioned the “sparkling wines of goddess Augusta”, reminding how the ancient Roman emperors appreciated it during their rites and parties.



White sparkling wine