



SANT'ANNA  
DEI BRICCHETTI

## SORSI DI EMOZIONE BRUT

**A sparkling wine born of a passionate love for our vineyards.  
The tale of a dream come true.**

Vine training system: Espalier with Guyot pruning

Harvest: By hand during the first ten days of September

Winemaking: After a gentle pressing of the grapes and a brief, cold decanting, fermentation takes place at 14-15° C in thermoconditioned stainless steel tanks. The wine remains there for about 6 months in contact with its floating cap, undergoing weekly pump-overs. Froth is achieved according to the long Charmat method in the following spring

Alcohol content: 12.5%

Color: Straw yellow with golden hues

Perlage: Fine and persistent

Aroma: Pleasantly fruity with light notes of bread crust

Taste: Smooth with good freshness, sapid, and harmonic

Food pairings: Ideal for happy-hour, excellent with appetizers and fish

Serving temperature: 6° - 8° C

