BRUT

NAJMA

GRAPES
100% Glera. Clones: Esav 10 and CT-Standard Balbi. SQNPI Certification for sustainable production in low impact management

TYPE
White sparkling wine. Prosecco Brut DOC

PRODUCTION AREA
Pasiano di Pordenone, between the Carnic Alps and Venice

TRAINING
Both clones are Sylvoz trained and pruned according to the "Simonit & Sirch Method" with a yield of 15-18 tons / hectare

HARVEST PERIOD
Slightly earlier than oenological maturity, in mid-August

VINIFICATION
Crushing, soft pressing, primary fermentation at controlled temperature with selected yeasts. The second fermentation is obtained with the Charmat method, in an autoclave. It remains on the yeasts for 40 days. Filtration and isobaric bottling. Vegan wine produced without the use of animal origin adjuvants

SENSORY ANALYSES
Star-bright straw yellow with fine and persistent perlage. Clear and incisive on the nose, it offers a range of fragrant aromas of fresh ripe fruit, in which the Golden apple prevails, on a floral background of wisteria and white flowers, closing on fresh citrus hints. On the palate it is dry with good freshness and delicate flavor. The finish is mineral, slightly almondy, with pleasant persistence

SERVICE TEMPERATURE
It is recommended to serve at 6-8 °

ANALYTICAL DATA
Alcohol 11% vol. - Total Acidity 5.00 g / l - Residual Sugar 10 g / l

PAIRING
Excellent as an aperitif, seafood appetizers, deep fried fish, first courses with vegetables. Its structure is delicately mineral and makes it an ideal companion for the whole meal



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IN SUMMARY

Star-bright straw yellow, fine and persistent perlage, Najma Brut represents the most straightforward and linear expression of our territory.

Clear and incisive on the nose, it offers a range of fragrant aromas of freshly ripe white fruit on a floral background of wisteria and wildflowers, to then develop into vegetal hints, with fresh citrus notes.

On the palate the taste is dry, with leaps into freshness. Delicately savory. The slightly almondy finish closes the sip with pleasant persistence.

Pairing suggestions: Excellent as an aperitif, it goes well with seafood appetizers, deep fried and fatty fish, first course with vegetables. Its delicately mineral structure makes it ideal for the whole meal.

We recommend it with … fried moeche (small fried soft crabs) at Trattoria “la Favorita” Lido di Venezia.

To be enjoyed preferably with friends!

