



**ACCENTO BRUT**  
**Vigneti delle Dolomiti IGT**  
**Blanc de Blancs**  
**Charmat Method**

<b>General description:</b>	Sparkling wine produced using the Charmat method with second fermentation taking place in large tanks (autoclaves) based on Cavit's traditional sparkling winemaking experience.
<b>Production area:</b>	The hills under vine near Roveré della Luna, Trento and the Vallagarina valley.
<b>Grape varieties:</b>	A balanced cuvee of Chardonnay, with unit yields of 90 hl/ha.
<b>Production techniques:</b>	The grapes are hand picked and gently pressed. After temperature-controlled fermentation, the wine undergoes second fermentation in pressurised tanks and prolonged maturation on the lees.
<b>Analysis:</b>	Alcohol: 11.50 % Vol. Total acidity: 6 g/l Net dry extract: 19 g/l Residual sugar: 12 g/l
<b>Wine description:</b>	Persistent foam and perlage with extremely minute bubbles. Straw yellow in colour with greenish tinges. Fragrant, fruity nose with distinct hints of yeast (crusty bread). Mouth-filling, pleasantly fresh palate, with an extremely balanced backbone.
<b>Food pairings:</b>	Excellent as an aperitif, ideal with light first courses and main course fish dishes.