

## SCIAGLÌN SPUMANTE BRUT

**Vine name:**  
100% native grape

**Vinification:**  
Sparkling Charmat method, is vinified in white at a controlled temperature with soft pressing of whole grapes.

**Grapes:**  
white berry

**Name:**  
vino spumante

**Production area:**  
Western Friuli foothills area – Provin-ce of Pordenone – F.V.G. Region

**Soil:**  
medium-textured

**Training system:**  
double and simple Guyot; planting density: 4000 vines per hectare, number of buds: 12 to 14 per vine

**Yield:**  
70 - 80 quintali per Ha

**Vineyard location:**  
Pinzano al Tagliamento; Castelnuovo del Friuli

### ORGANOLEPTIC SHEET

**Wine:**  
Sciaglin

**Colour:**  
Straw yellow with greenish tints

**Bouquet:**  
Aromatic, spicy, delicate, intense

**Taste:**  
Good smoothness, lingering freshness and flavor

**Food matches:**  
Starters and delicately flavoured fish-based pasta and rice dishes

**Serving temperature:**  
8-10 degrees

