



TENUTA  
SAN VITO

7794

MINOR PLANET

VINO SPUMANTE  
BRUT



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Classification:	Vino Spumante Rosé Brut.
Blend:	Sangiovese.
Harvest:	August.
Vinification:	Charm at through soft pressing of whole grapes. Fermentation of the must for 24 days at low temperature (14°C). Secondary fermentation for 12 weeks and elevage on yeast for 2 months.
Sensory Profile:	Fruity and floral, fragrant and overall very balanced, delicate and refreshing on the palate. Fruitiness and minerality enhances the joyful finish.
Serving Suggestion:	Ideal as an aperitif and throughout the meal, it goes well with fish aperitif and cold cuts.