



SPARKLING WINES

Our pearls.
All the love for life in a bottle!

Elegant and lively sparklings made from native and international grape varieties. Elegant Brut as Ribolla Gialla, or a blend like Cormorano.



Cormòns

CANTINA PRODUTTORI



Cormorano Bianco Brut

Varieties

Chardonnay, Malvasia, Tocai Friulano, Sauvignon



Golden yellow with fine and persistent perlage.



Delicate, of banana, fragrant and fruity.



Fruity, nimble-bodied and light, fresh, salty, harmonious.

Soil: is rich in mineral composites, limestone, phosphorus, potassium and gravelly iron, is alluvial and pebbly, distinctively called "Ferretti". **Vine training system:** Guyot and double and simple Cappuccina. **Harvest period:** first ten days of September. **Vinification:** the de-stemmed grapes are softly pressed in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body. The must ferments at controlled temperature. **Maturation:** second fermentation Charmat method, in autoclave for 3-4 months on the lees and then aging in bottle. **Colour:** golden yellow with fine and persistent perlage. **Aroma:** delicate, of banana, fragrant and fruity. **Taste:** fruity, nimble-bodied and light, fresh, salty, harmonious. **Serve with:** an excellent aperitif, goes well with fish antipasti, sausages, salami and tuna. **Serving temperature:** at 6-8° in Summer and 8-10° in Winter in a flute-type glass.