



## Azienda Agricola Durin

di Basso Antonio

Via Roma, 202

17037- Ortovero (SV) Italia

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cod.fisc. BSSNTN57L18G144D



## “Canei” *brut*

**Vino spumante di qualità**

**Classic method pas dosè**

### Charateristics

Versatile sparkling wine with soft and persistent perlage. The colour is straw yellow. The smell is soft, subtle, broad, with evident scent of yeast. Light and pleasant vanilla scent. The taste is fresh, savoury, full and persistent.

**Grapes varieties and area of production:** pigato (95%) and gvermentino (5%) grapes harvested in the vineyards of Arroscia Valley

**Type of cultivation** spurred cord

**Grape total per hectare** max 110 q.li.

**Total in wine** max 70%

**Alcoholic strength** 12/13° vol  
depending upon the vintage

**Acidity** 6/6.5 g/l

**Vinification:** Permanence in refrigerated tank on thin rinds

**Draw** partial amount of sugar added

**Pressure reached:** 6 atmospheres

**Fermentation of the yeasts** 18

months min.in the cellar

**Food matching** ideal for a chic appetizer or with sea food , shellfish, pasta with delicate sauce

**How to store and to serve** Serve at a temperature of 6° C in medium however tall sized glasses and with long stem.

Store in low compartments of the wine cellar at a constant temperature between 11 and 14° C.