



FRATELLI
WINES



Gran Cuvée Brut

Variety: Chenin Blanc 80%, Muller Thurgau 15%, Gewurztraminer 5%
Vintage: 2015

Production Information

Vineyard: Plot I,D,E Motewadi, Plot G Garwar
Altitude: 548 m (1,797 ft) above sea level
Soil Composition: Mother rock, Alkaline, sandy N-S exposure
Cultivation Technique: VSP – Vertical Sprouting Process
Plants per Hectare (1Ha = 2.5 acres) 4000
Harvest technique: Hand picked from 8 am / 12 am
Yield/Ha: 12 tons
Total Production: 50,000 bottles

Fermentation protocol

1st Fermentation at 18-20° C in stainless steel tanks for 15-20 days.
2nd fermentation in bottle.
Ageing process: aged in bottles for 10-14 months before riddling and disgorging.
Riddling method: Semiautomatic ZERO DOSAGE no added sugar, refilled with same wine.

Wine analysis

Alcohol: 12.5
Total Acidity: 7.0
pH: 3.28

Tasting notes

The wine a lifted floral/mineral nose, with a mouthful of delicious flavour finishing with vibrant, crisp acidity.

Food pairing

Tuna Sashimi, Nori Rolls, Dhal Vada, Teppanyaki Salmon, Panzanella (Tuscan Bread Salad), Salt and Pepper Squid.