



La CAPPUCCINA



PIONIERI IN
AGRICOLTURA BIOLOGICA
DAL 1985



VILLA BURI L.T.

Metodo Classico Brut Millesimato

Villa Buri L.T. is dedicated to our father, Lorenzo Tessari, who has passionately transmitted the love for nature to us and the respect for the environment. Garganega grapes grown in our “Villa Buri” vineyard, fermented and aged in bottle for at least 24 months in the rock Volcanic underground barrel room, an area naturally suited.

Grape variety

100% Garganega from the estate’s own vineyards.

Viticultural details

Harvest of the best Garganega bunches, picked up at the end of August.

Vinification and maturation

Whole bunch and soft pressing.

Cool and static decantation of the must and fermentation at controlled temperature.

Fermentation in stainless steel tanks.

Fermentation temperature: 16°C.

Fermentation time: 10 days.

Tirage on late Spring.

Ageing on its lees (sur lates) in bottle for at least 24 months.

Disgorging and bottling: late Spring.

Tasting notes

Colour: ivory yellow with bright tones.

Perlage: lively, fine and persistent.

Nose: elegant as the scents of bread, walnut and wildflowers.

Flavour: sapid, full and balanced accompanied by an intense and elegant minerality.

Alcohol: around 12,5 % vol.

Total acidity: 6.10 g/l.

Serving suggestions

Vegetables and fish grilled scallops au gratin, perfect wine with seafood. Serve at a temperature of 8°-10°C (48°F)

Bottle sizes available 750 ml and 1500 ml.



750 ml
1,5 l



100% Garganega



Serve at
8°-10°C
(48°F)



www.lacappuccina.it