



FUTURE
MY WINES



OTTO Grande Cuvée

Type of wine Sparkling White Wine
Grape Varieties Cuvée of white grapes
Alcohol content 11,5% Vol.

WINEYARD

Zone of production Miane (Treviso)
Altitude 260 m
Exposure South-ovest
Training System Doppio capovolto
Yield per Hectare 140 q/ha
Harvest Grapes harvested by hand during the first half of September
Winemaking method The wine is kept in the cellar in stainless steel vats at the constant temperature of +12 °C and then goes through secondary fermentation in a 120 hl autoclave for 30 days, resulting in the full fusion of refermentation yeasts and the relative lysis with the lees.

TASTING SHEET

Colour Straw yellow with greenish hints
Aroma Great bouquet made of white flowers, wisteria and hawthorn.
Taste Dry, not harsh, balanced, elegant body with good aromatic length; this thanks to the opposal of acidity to his great taste.
Pairing Perfect as aperitif or as pairing with soup, fish or white meat. It's a great wine for every moment.
Serve 6–8 °C



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