



Sussurro



SUSSURRO

QUALITY SPARKLING WHITE WINE

Production/Bottled: João Gomes

Vinification: The selected grapes are handpicked into small boxes, crushed and pressed in a short time, followed by a 48-hour decanting process, the alcoholic fermentation takes place for 3 weeks at 10 °C in small stainless steel tanks. Natural stabilization occurs over a 24-month stage on fine lees. The second fermentation in a bottle follows the Classic Method. Stage and maturation in a cellar over 24 months.

Tasting Notes: Citrine color. Subtle aroma of dried fruit notes lightly toasted. Fine quality bubbles, small and fine. Complex yet balanced taste, acidity accentuates unique sensations.

Gastronomy: Perfectly accompanies grilled fish, seafood, and white meat dishes.

Grapes: Antão Vaz.

Alcohol: 12,2%

pH: 3,24

Total Acidity: 6,1 g/L

Reducing Sugars: 17,9 g/L

Temperature: 6°C - 8°C

Enologist: Winelords

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