



# Sussurro



# SERRAS DO ALENTEJO

WINEMAKER

## 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.

---

*Alchohol:* 12,2%

*pH:* 3,24

*Total Acidity:* 6,1 g/L

*Reducing Sugars:* 17,9 g/L

---

*Temperature:* 6°C - 8°C

---

*Enologist:* Winelords

---

Monte das Serras, Ap. 62

7200-085 Corval, Reguengos de Monsaraz

t: +351 919 740 614 · e: geral@serrasdoalentejo.pt