

-cnosophia



charmat metoda

BRUT

Graševina grapes are harvested earlier to preserve higher acidity and lower sugar levels, which are essential for a fresh and well-balanced sparkling wine. After the primary fermentation, secondary fermentation takes place in tanks according to the Charmat method, under controlled temperature conditions. The wine is then aged on fine lees, achieving greater roundness and refined perlage.

In the glass, it stands out with its lemon-yellow color. The aroma is clean and fresh, with notes of cherry blossom, green apple, and citrus. On the palate, the wine is lively, elegant, and well-balanced, with pronounced freshness and a clean finish.

Alcohol 12.0% vol.

Residual sugar 10.0 g/l

pH 3.15

Total acidity 6.7 g/l