



# BRIOSÈ

**Denomination:** BRIOSÈ

**Wine Classification:** IGP SALENTO BIANCO  
FRIZZANTE (sparkling wine)

**Production Area:** Leverano (Lecce)

**Grape Varieties:** Bombino 60%, Chardonnay 20%,  
Trebiano 20%

**Alcohol content:** 11,50% vol.

**Soil:** alluvial origin soil, sandy, clay and pebbly zones

**Yield:** 1 ton of grapes for hectare

**Training method:** spurred cordon

**Vineyard density:** 4500-5000 plants for hectare

**Vinification:** Charmat method or tank fermentation.  
The base wine is fermented in large pressure-  
resistant stainless steel vats. Second fermentation  
in steel vats.

**Ageing:** to drink young

*Tasting notes*

**Color:** pale straw yellow

**Perlage:** subtle and nicely lingering

**Bouquet:** slightly fruity with hints of yeast

**Serving Temperature:** 4-6°C

**Pairing:** very good as aperol, it's an ideal companion  
to pizzas, first fish courses and white meat



VECCHIA TORRE