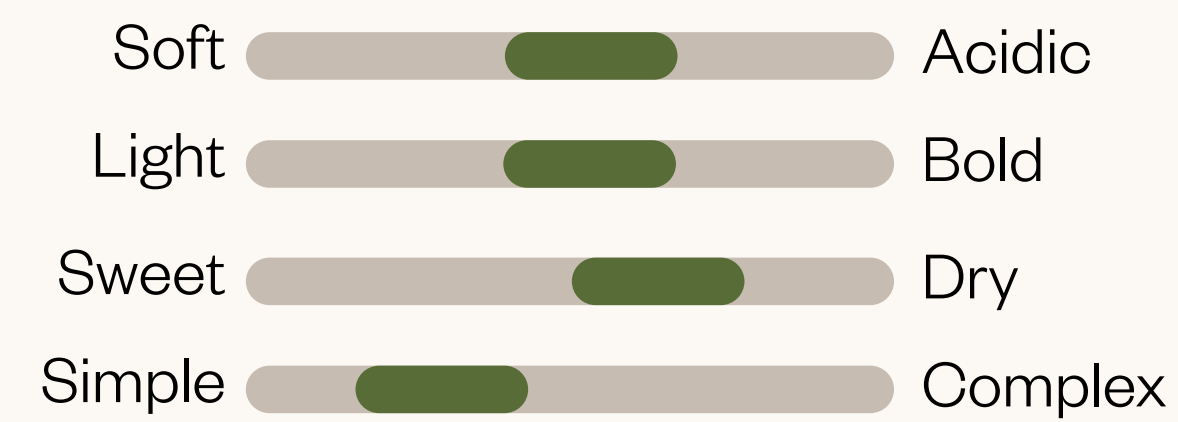


# Vesuvius by Tenuta Augustea

TYPE	Sparkling white
VINTAGE	2022
VOLUME	75 cL
ALC. CONTENT	12 %

## Wine profile



## Tips to enjoy

- FOOD PAIRING**  
Perfect as an aperitif, or pair with light dishes, e.g. salads or seafood appetizers like oysters, ceviche and raw shrimp
- SERVING TEMPERATURE**  
10 °C
- AGING POTENTIAL**  
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## Tasting notes

- NOSE** Aromas of citrus fruits and minerals
- MOUTH** The wine has an elegant bubble and fresh tastes of peach, citrus fruits, and white flowers with a pleasant minerality

## Vineyard and vinification

- GRAPE VARIETIES**  
Falanghina
- TERROIR**  
Vulcanic
- TERRAIN AND ELEVATION**  
On Vesuvius 400m
- LOCATION**  
Somma Vesuviana, Naples, Campania

- VINEYARD**  
The grapes are cultivated on Monte Somma and harvested and transported to the cellar by hand
- VINIFICATION**  
Vinifaction in stainless steel following the Charmat method, where the secondary fermentation, which creates bubbles, occurs in large, pressurized tanks rather than individual bottles.
- MATURATION**  
Maturation on the lees (sur-lie) during 6 months before bottling

