



ASTORIA

Yu Sushi Sparkling Brut

www.astoria.it

VARIETALS	Typical white grapes of the Treviso area
VINTAGE	NV
REGION	Treviso, Veneto, Italy
TECHNICAL DATA	Alcohol 11% Residual sugar 6.5 g/l Total acidity 6 g/l
APPEARANCE	Light straw yellow colour with very fine and continuous perlage.
NOSE	Typical elegant bouquet, showing clean and fruity notes.
PALATE	Distinctive and acidulous taste, with a very pleasant and nicely balanced dryness.
AGEING	After secondary fermentation in vats and few days of ageing on the lees, the wine is then bottled and left to age in the bottle for a few weeks.
PAIRING	Dedicated to the world of Japanese cuisine, this Brut cuvée has been created especially to be paired with fish and raw seafood, such as sushi and sashimi. Serve immediately after opening at 6-8 °C.
ORDER CODE	IT422