Lumé

Sparkling bright emotions signed by Revì Lumè

Revì Lumè has born straight from both the magic of light and the enchanting charm of Trentodoc sparkling wine. Lumè is a Trentodoc Revì Brut in taste, but in a new stunning shape and astonishing design. Perfect for your happy hours and every party night. Unique and special, it will delight and surprise all your guests!





Type: Sparkling Brut (residual sugar: 6g/l)

Production area: Trentino.

Cuvée: Chardonnay (70%), Pinot nero (30%).

Harvest: early September 2018.

Vinification: soft pressing, must is separated from the stalks and from the vinasse, then is clarified and fermented. Fermentation's temperature is controlled by refrigeration.

Sparkling: Spring 2019.. Fermentation in the bottle (Classic Method).

Disgorgement: 2024.

Aging: 60 months on the lees.

Colour: straw yellow.

Perlage: fine and persistent.

Bouquet: fragrant and with outstanding notes of fruit and fresh flowers.

Taste: intense, soft and harmonious though decidedly Brut.

Conservation: very good until the first year, but can be well-preserved and enjoyed even later.

Alcohol: 12,5 %/Vol.

NOTE FOR USE: You are advised to store the bottle away from heat sources, in its carton, up to the use. The sealed Led on the bottom of the bottle is water-resistant, you are advised to cool the product in the fridge, and only shortly before the consumption to plunge it in the ice bucket.

Revì
TRENTODOC