

# Il Bruvé

VINO SPUMANTE DI QUALITÀ  
METODO CLASSICO ROSATO



Il Bruvé represents a challenge that we have accepted with our unique territory, rich in marine fossils and extremely sandy, it is our declination of Sangiovese.



**Assembly  
(approximate  
percentages)**

Sangiovese 100%



**Soil type:**

Sandy, of marine origin with a very strong presence of seashells



**Average altitude  
of vineyards:**

250 metres a.s.l.



**Cultivation:**

The vines are trained using the Guyot system, with a density of 5000 vines per hectare, the vineyards are completely grassed.



**Harvest:**

Harvested by hand in 10 kg baskets. The grapes come from vineyards dedicated to the production of this wine.



**Vinification:**

The grapes are transported to the cellar where they are destemmed and selected through a sorting belt, followed by pressing with maceration on the skins for approximately 2 hours, aimed at obtaining the desired intensity of colour and maximum minerality of the skins. The must is sent to ferment in steel tanks at a temperature of around 16°C. This is how the wine is obtained which, once assembled into cuvées of different vintages, is destined for drafting and second fermentation.



**Refinement:**

The bottles are then subjected to remuage for approximately 40 months of aging on the yeasts. Finally, the bottles are then disgorged, filled with the export syrup and capped with the final cap and are therefore ready to be tasted.



**Tasting notes:**

Upon visual analysis, the colour of the wine appears pale pink with onion skin-coloured nuances, the perlage is very fine. On the nose it is intense and elegant with notes of small red fruits and flowers such as rose. The scent of bread crust and croissant is highlighted. In the mouth it is complex with a marked minerality and a very pleasant freshness. Il Bruvé has a clean and enveloping finish with a great tasting persistence, thus leaving an excellent memory.

**Production manager:** Francesco Lomi  
**Consultant Oenologist:** Federico Ricci  
**First vintage produced:** 2013



USIGLIAN  
DEL VESCOVO

Usiglian del Vescovo wines are certified organic  
from the 2020 vintage onwards.  
[www.usigliandelvescovo.it](http://www.usigliandelvescovo.it)

ALCOHOL  
BY VOLUME:  
12,5%

TOTAL  
ACIDITY:  
6,14 g/l

TOTAL  
SUGARS:  
2,99 g/l