

B
CASA
BURTI

Flûte Spumante



Wine Type	Sparkling, Extra Dry
Denomination	-
Grapes	Cuvée of white grapes selected by our winemakers
Alcohol (%VOL)	11% vol
Residual sugar	14 g/liter
Total acidity	5.6 g/liter
Sizes available	750ml
Serve at	6-8° C
Method of Production	Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C in pressurized stainless steel tanks for one month.
Tasting Notes	Casa Burti Spumante Extra Dry is a dry, fruity and medium sparkling wine, with scents of apple and pear. Perfect as an aperitif or to liven up a party.

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Flûte en Rose, Spumante

Wine Type	Sparkling Rosé, Extra Dry
Denomination	-
Grapes	Selected red grapes from the Veneto region
Alcohol (%VOL)	11% vol
Residual sugar	17 g/liter
Total acidity	5.8 g/liter
Sizes available	750ml
Serve at	6-8° C.
Method of Production	Grapes maceration at a controlled temperature and brief contact with the skins. Natural fermentation at 16°C. Pressurized stainless steel processing for one month.
Tasting Notes	Casa Burti Spumante Rosé Extra Dry shows an intense, though delicate floral perfume of roses with hints of bubblegum. Perfect as an aperitif or to liven up a party.



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Flûte Dolce



Wine Type	Sparkling, Dolce
Denomination	-
Grapes	Cuvée of white grapes selected by our winemakers
Alcohol (%VOL)	9.5% vol
Residual sugar	75 g/liter
Total acidity	5,4 g/liter
Sizes available	750ml
Serve at	6-8° C
Method of Production	Cold maceration of the grapes, fermentation at a controlled temperature in pressurized stainless steel tanks. Final refrigeration in order to maintain the desired organoleptic characteristics.
Tasting Notes	Casa Burti Flûte Dolce is a sweet sparkling wine with pleasant notes of apricot and peach. Its sweetness and persistence make it perfect with cakes and pastries.



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Flûte Millesimato



Wine Type	Sparkling, Extra Dry
Denomination	-
Grapes	Cuvée of white selected grapes
Alcohol (%VOL)	11% vol
Residual sugar	14 g/liter
Total acidity	5.6 g/liter
Sizes available	750ml
Serve at	6-8° C
Method of Production	Cold maceration of the grapes, natural fermentation at a controlled temperature of 16°C in pressurized stainless steel tanks for one month.
Tasting Notes	Casa Burti Flute Millesimato Spumante is a dry, fruity and medium sparkling wine, with scents of apple and pear. Perfect as an aperitif or to liven up a party.