



A celebration of our Italian roots, planted in Australian soil. Enjoyed internationally, these wines reflect the styles of wine that have been appreciated by the De Bortoli family for four generations.



DB FAMILY SELECTION BRUT CUVÉE

Region

Australia

Tasting Note

Very pale straw colour. Clean citrus and floral notes are complexed with fresh cream and bread dough aromas. The fine bubbles provide a creamy texture, while the delicate acidity balances the fresh fruit.

Suggested Cuisine

Oysters, canapes, fresh fruit.

General Characteristics

Dry / Light bodied

Winemaking

We carefully select Chardonnay and Pinot Noir fruit from vines with generous canopies that allow the fruit to ripen gently and naturally. The fruit is picked, pressed and then allowed to settle naturally before being filtered. All juice is fermented cold to retain freshness and delicacy before undergoing secondary fermentation in tank to add complexity. Some of the better parcels of fruit from each vintage are blended together to create this elegant sparkling wine.

Wine Analysis

Alc/Vol: 11.3% pH: 3.15 TA: 7 g/L

Cellaring

Enjoy now or over the next three years.