



**Borges Wine**  
**FITA AZUL Attitude**  
**SKU: 67369**

### **Origin**

Region: Various Portuguese wine-producing regions.  
Vine Training Method: Traditional vines.  
Grape Varieties: Gouveio, Malvasia-Fina, Côdega and rinto.

### **Vinification Process / Maturation**

The grapes are totally separated, and only the free-run must is made use of. It then has a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature, at 16 °C. After the end of fermentation, the wine is matured over fine lees for two months. The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, then the wine is bottled. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. Riddling and dégorgement take place before the wine is sold, with the process ending with sugared liquor being added.

### **Aging**

Approximately 15 months.

### **Organoleptic and Analytical Characteristics**

Alcohol Content: 12% vol.  
Total Acidity: 4.0 g Tart. Ac./l.

### **Appearance:**

Clear, with fine bubbles and a yellow straw color.

### **Aroma:**

it is robust and complex, with biscuit notes from having matured in the cellar.

### **Taste:**

On the palate, it is pure and elegant, with a vigorous and firm structure.

### **Serving**

Recommended serving temperature: 6 to 8 °C.  
Serving Suggestions: Excellent as an aperitif, and with light meals and roasts or even desserts.

