

## ***Classification Sparkling Wines - Spumante***

**In order to be defined SPUMANTE, it must have a pressure of at least 3 atm.**

	Residual sugar (g/l)	Pressure of at least 3.0 atm	Pressure (psi)	Time for pris de mousse in large tanks of 30-50hl
Extra Brut	0 - 6	4.5	64	50-60 days
Brut	6 - 15	4.5	64	50-60 days
Extra Dry	12 - 20	4.5	64	50-60 days
Dry	17 - 35	4.5	64	50-60 days
Demi Sec	33 - 50	4.5	64	50-60 days
Dolce	> 50	4.5	64	50-60 days

**In order to be defined FRIZZANTE, it must have a pressure between 1 & 2.5 atm**

Frizzante	10 - 12	max 2.5	36	30 days about
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