



# SAYANG

FOR TRUE WINE LOVERS

At Sayang, **we believe as much in people as in good wine.** Therefore we look less at origin but more at the values people and wines carry from inside. It's only together we make a good blend, terroir – premium fruit - winemakers – and wine lovers from around the world. Share Sayang wines with your partner, family, friends and colleagues. Select the best suited wine for the occasion from the ranges we have carefully created. Visit our website and follow us on our social media pages.

<b>wine</b>	Sayang Mmuahh Brut	<b>terroir</b>	mixed soils
<b>country</b>	Italy	<b>blend</b>	Chardonnay - Pinot Blanc
<b>region</b>	Veneto	<b>wood</b>	no wood
<b>AOC</b>	Brut Vino Spumante	<i>Pleasure guarantee</i>	

## :: INTRODUCTION

This Sayang Mmuahh was designed to tease and please. Mmuahh is the phonetic expression, written mainly while text messaging, that stands for a kiss. Try it yourself when you put your lips together and push them forwards. And if you close your eyes at the same time, it tastes even better. Enjoy Sayang's elegant style and atmosphere, as well as the company of fine people around you, no matter the occasion. Smile while you share this enticing sparkling wine during a one on one, gatherings, cocktails, parties, events, receptions, marriages, anniversaries and any other celebration you can imagine. Serve at 7° C. No reason to cellar, just enjoy and party! And while you are at it, serve it with any seafood dish or spicy panfried tiger prawns.... as an example.

## :: WHAT EYES SEE

Light yellow colour with hints of green. Refined and cute sparkle.

## :: WHAT NOSES SMELL

Harmonious balance of delicate fruity notes, hints of yeast and brioche.

## :: WHAT MOUTHS TASTE

Elegant and delicate sparkle to set off a dry yet pleasing mouth feel. A touch of apple with a nice acidity and crispy white fruit.

## :: WHAT STAYS BEHIND OR COMES BACK AT THE END

Medium bodied elegant finish that is not hard or heavy.

## :: WHAT WINEMAKERS DID

The must is immediately divided from the skins and then passed into a steel tank where it completes its fermentation for about 8/10 days at a controlled temperature of 18 °C. After a storage period, the winemaker studies a skilled coupage to achieve the Spumante cuvée. Then the wine is filtered and stored in steel tanks to undergo the second fermentation at a controlled temperature of 14-15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, the wine is refrigerated and cold stabilized, filtered and controlled before bottling.

## :: WHAT FREAKS LIKE TO KNOW

alc: 11.00%vol | acidity: 5.55 | sugar: 9  
 ph: 3.22 | total acidity: 5.90

## :: WHAT YOU SHOULD CHECK OUT

The way you order a bottle of Sayang Mmuahh Brut when you put your lips together to push them forward and pronounce the word. Also check our website that has the following interesting pages: food matcher, where to find, Awards, What's new, Events.

