

LA CUVÉE MILLESIMATO SPUMANTE EXTRA DRY

White sparkling wine with a bright straw-yellow color and green reflections. The perlage is persistent; the smell is intense with an aroma of fine white fruits. Fine taste, fresh and soft on the palate.



Available on formats:
0,75 L



AREA OF PRODUCTION	Veneto
GRAPE VARIETY	Selection of white grapes variety
TYPE OF SOIL	Clayey
VINE REARING	Sylvoz – Double Flipped (or Cappuccina)
HARVESTING TIME	September - October
WINE MAKING	White wine making with slight pressing
FERMENTATION	Fermentation with controlled temperature
SECOND FERMENTATION	30-40 days
AGING	1-3 months
FOAM METHOD	Charmat method
ALCOOL LEVEL	11% vol
LEVEL OF SUGAR	15-16 g/l
PRESSURE	5 atm
STORE	Store in dry place with constant humidity, away from light

Organoleptic characteristics

COLOR	Pale straw and brilliant yellow with green reflections
PERLAGE	Fine, typical of lively wines
FOAM	Creamy texture
PERFUME	Good intensity and floral bouquet of white delicate flowers
TASTE	Fresh and soft
MATCHING	Aperitif, delicate first and second courses
TEMPERATURE OF SERVICE	7-9°