



0.75 L

Extra Dry Cuvée

GRAPE VARIETY: 50% GLERA, 50% CHARDONNAY.

HARVEST: EARLY HARVEST DURING THE SECOND HALF OF AUGUST.

VINIFICATION: AFTER THE FIRST ALCOHOLIC FERMENTATION AT A CONTROLLED TEMPERATURE OF 15-16° C, REFERMENTATION IS CARRIED OUT ACCORDING TO THE CHARMAT METHOD.

COLOUR: BRIGHT STRAW YELLOW, WITH GREENISH REFLECTIONS.

PERLAGE: FINE AND PERSISTENT.

BOUQUET: LIVELY FRESH TO THE NOSE, VELVET-SMOOTH, WITH SCENTS OF APPLE AND REMINISCENCES OF BREADCRUST AND YEAST.

PALATE: OF GREAT FRESHNESS AND WELL BALANCED IN ITS ACIDITY. IT REVEALS FRAGRANT NOTES OF YEAST AND RIPE FRUIT.

FOOD PAIRING: IDEAL AS APERITIF, BUT ALSO A GOOD MATCH WITH DELICATE FIRST COURSES AND FISH OR VEGETABLE-BASE MAIN COURSES.

SERVING TEMPERATURE: 6°-8° C.

LONGEVITY: TO BE PREFERABLY ENJOYED YOUNG.

TECHNICAL DATA:

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 12 Gr/L

ACIDITY: 6,5 Gr/L

NON-REDUCING EXTRACT: 21 Gr/L

PRESSURE: 6 ATMOSPHERE

