



Cuveé Spumante Extra Dry

Production area: from our vineyards in Negrisia (Tv)

Ripening: half of September

Breeding System: G.D.C. e Spalliera

Yield: 3500-5500 plants/hectare.

Soil: consisting of stones, loose, calcareous.

Vinification: after the harvest, the grapes and the entire bunches of grapes are pressed softly, without lacerations, to obtain the “flower must”. Then the static cold decantation of the must follows, in order to eliminate all solid parts on the surface. With the inoculation of selected yeasts the fermentation begins at a controlled temperature of 18 °C. With the inoculation of selected yeasts the fermentation begins at a controlled temperature of 18 °C. The cuveé of the best grapes are selected before the second fermentation (or second fermentation) which takes place at low temperature in an autoclave.

Alcoholic volume: 10,5 – 11,5 %

Sugar: 16 gr. lt.

Acidity: 5 gr. lt.

Description: straw yellow with greenish highlights, fine and prolonged perlage. Intense, enveloping and balanced bouquet that remind green apple, wisteria, peach and acacia flowers. Rich, intense, soft and fresh on the palate with notes that have complete correspondence with the perfume.

Pairings: spumante extremely versatile, ideal for every moment throughout the day, as aperitif or to pair with everyday light meals. To be served at temperature of 8 - 10 °C preferably in an ice bucket.

Storage: in a cool place at 12-16 °C, protected from light, avoiding to keep it long time in refrigerator.