



## Vino spumante bianco EXTRA DRY millesimato cellophane



### **TYPE OF WINE**

Sparkling white wine EXTRA DRY millesimato

### **MAIN GRAPES**

White grapes suitable for the production of sparkling wine, of a single vintage, in particular Trebbiano and Garganega

### **PRODUCTION AREA**

Grapes coming in particular from the Region of Veneto (North Italy) and Emilia-Romagna (Central Italy)

### **SOILS**

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine.

### **HARVEST**

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### **Vinification**

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

### **COLOUR**

Brilliant straw yellow with light greenish hints. Fine and delicate perlage.

### **BOUQUET**

Intense and delicate perfumes, with pleasant fruity notes, scent of yeast and a pleasant sensation of harmonious complexity.

### **TASTE**

Dry taste, softened by a slightly sweet note and characterised by a fresh, velvet and fruity. Scents of vanille and bread crust and a pleasant after taste of toasted almond.

### **FOOD PAIRING**

Ideal for brunch and aperitif, well suited to white meals and dishes with a sweet tendency such as fishshells, vegetables, pumpkin and fresh or medium-seasoned cheeses.

### **SERVING SUGGESTION**

5-6°C

### **ALCOHOL CONTENT**

11,50%

