



Spumante Millesimato Extra Brut

This wine is ideal for traditional desserts but also pastries and biscuits

Spumante Millesimato Extra Brut:

VINE VARIETY: Trebbiano and Chardonnay

SOIL: Calcareous

GRAPE CULTIVATION: Guyot

HARVESTING: Handpicked

VINIFICATION: Soft pressing of whole grapes and fermentation at controlled temperature. Second fermentation with charmat method.

REFINING: Temperature controlled stainless steel tanks. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11%vol

COLOUR: Vivid straw yellow, with a very fine perlage.

NOSE: Intense and fruity.

TASTE: Dry, enveloping, sapid, well-structured and harmonious.

SERVING TEMPERATURE: 8 – 10°C

