



# Spumante Millesimato Extra Brut

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

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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