



Spumante Millesimato Blanc De Blancs Extra Dry

This wine is excellent as an aperitif but also with salads, fish and white meat.

Spumante Blanc de Blancs / Extra Dry:

VINE VARIETY: Trebbiano and Chardonnay

SOIL: Medium-textured with calcareous marl and gypsum located around the 45° parallel north

GRAPE CULTIVATION: Guyot

HARVESTING: Handpicked

VINIFICATION: Gentle pressing at 0.8 bar. Fermentation with selected yeasts at controlled temperatures of 16-18°C

AGING: Temperature controlled stainless steel tanks, charmat method. The wine is rigorously tested during aging to ensure its integrity

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5%vol

COLOUR: Rich straw yellow, with fine and persistent perlage

NOSE: Pleasant and intense with delicate floral notes and hints of exotic fruit

TASTE: Dry, enveloping, savory, well-structured, and harmonious

SERVING TEMPERATURE: 6 – 8°C

INTERNATIONAL PAIRINGS: Coquillage – France, Salmon Tartare – Japan

