



Spumante Millesimato Extra Dry

Chardonnay

Wine excellent as an aperitif, but also with salads, fish, and white meats.



ORIGIN: Italy

SOIL: Medium texture

GRAPE CULTIVATION: Guyot

HARVEST: Manual

VINIFICATION: Soft pressing at 0.8 bar. Fermentation with selected yeasts and controlled temperature of 16-18°C

AGING: Temperature-controlled stainless steel tanks, Charmat method. During aging, the wine undergoes numerous analytical checks to ensure its integrity.

ALCOHOL CONTENT: 11.5% vol

COLOR: Straw yellow, fine and persistent perlage

NOSE: Intense and floral, fine and elegant.

TASTE: Balanced, pleasantly dry, and smooth.

SERVING TEMPERATURE: 8°-10°C