



Spumante Millesimato Extra Dry

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

Spumante Millesimato Extra Dry:

SOIL: Medium texture with calcareous marl and gypsum, situated around the 45th northern parallel.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

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

AGING: Thermo-conditioned stainless steel tanks, Charmat method. Throughout aging, the wine undergoes extensive analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5% vol.

COLOR: Straw yellow, with fine and persistent perlage

NOSE: Intense and floral

TASTE: Balanced, pleasantly dry and smooth

SERVING TEMPERATURE: 6 – 8°C

INTERNATIONAL PAIRINGS: Coquillage – France, Salmon Tartare – Japan

