



# 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