



# 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