

## BUSNA - VINO SPUMANTE CUVEE

### EXTRA DRY

*Ideal as aperitif. It enhance simple dishes as omelettes with spring sprouts, eggs and asparagus, prawns, fresh cheeses and quiches.*

<b>Wine type</b>	White sparkling wine Extra Dry
<b>Production area</b>	Veneto region
<b>Soil</b>	Clayey
<b>Grape variety</b>	Selection of autochthonous white grapes
<b>Training system</b>	Sylvoz
<b>Harvest period</b>	10- 20 September
<b>Maximum yield per ha</b>	18.000 <u>kilos/ha</u>
<b>Vinification</b>	Soft pressing, without the skins
<b>First fermentation</b>	Static settling and temperature- controlled fermentation in steel tanks
<b>Prise de mousse</b>	30-40 days
<b>Maturation</b>	1-3 months
<b>Sparkling winemaking method</b>	Charmat Method
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<b>Alcoholic volume</b>	11%
<b>Residual sugar</b>	14 gr/lt
<b>Pressure</b>	5,20 atm
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<b>Perlage</b>	Fine and continuous
<b>Mousse</b>	Thick
<b>Bouquet</b>	Hints of orange blossoms and acacia flowers with notes of ripe citron.
<b>Taste</b>	Easy to drink wine, characterised by a strong identity and great balance. It replays in the sip the citrus fruits, emphasising the pleasantness.

**Storage:** The bottles should be kept upright in a cool place with constant humidity.

**Serving temperature:** Cooled in an ice-bucket at 6-8 °C

**Available sizes:** 0,75 lt.



NUTRITIONAL INFORMATION