

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.

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

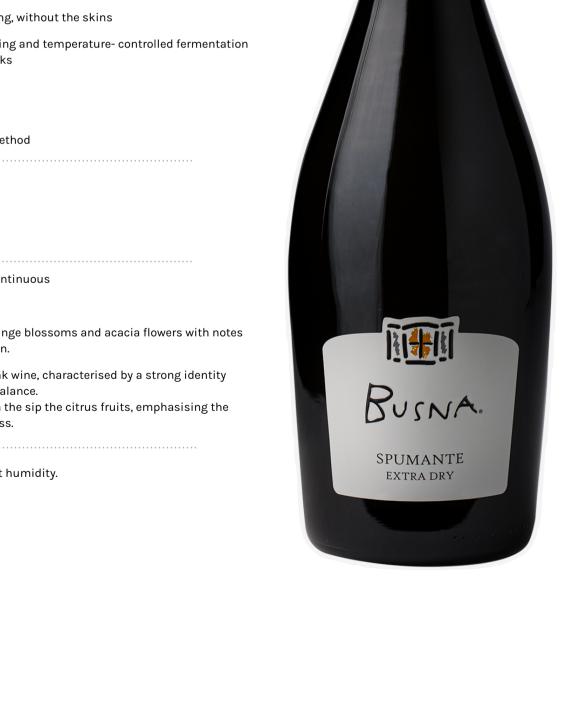
Storage: The bottles should be kept upright in a cool place with constant humidity.

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

Available sizes: 0,75 lt.



NUTRITIONAL INFORMATION



BUSNA.