

## VINO SPUMANTE CUVÉE

### EXTRA DRY

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

<b>Wine Type</b>	Vino Spumante Extra Dry Cuvée
<b>Production area</b>	Territories of the province of Treviso
<b>Soil</b>	Clayey
<b>Grape variety</b>	Selection of white grapes
<b>Training system</b>	Sylvoz
<b>Harvest period</b>	10- 20 September
<b>Maximum yield per ha</b>	18.000 kilos/ha
<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>	20-30 days
<b>Maturation</b>	1 months
<b>Sparkling winemaking method</b>	Charmat method
<hr/>	
<b>Alcohol volume</b>	11%
<b>Sugar residue</b>	14 gr/lt
<b>Pressure</b>	5,20 atm
<hr/>	
<b>Perlage</b>	Thin with constant effervescence
<b>Mousse</b>	Thick
<b>Bouquet</b>	Aromas of orange blossoms and acacia flowers with notes of ripe citron
<b>Taste</b>	An easy-to-drink wine, characterised by a strong identity and great balance. It replays in the mouth the citrus, emphasising the pleasantnes

**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