

TYPE:

Sparkling White Wine Extra Dry

AREA OF PRODUCTION:

Hills of Treviso region

GRAPE - VARIETY:

Glera 100%

VINE TRAINING SYSTEM:

Double-arched cane and/or sylvoz

HARVESTING PERIOD:

From 20 September to 25 September

YIELD PER HECTARE:

Around 18.000 Kg of grapes

VINIFICATION:

Thermo-controlled White vinification

SECOND FERMENTATION:

30-35 days

REFINEMENT:

From 2 up to 3 months

ANALYTICAL DATA:

Alcohol content 11,50%

Residual sugar 15,00 g/l

Total acidity 5,80 g/l

Ph 3,25

ORGANOLEPTIC CHARACTERISTIC:

Pale straw yellow in colour

Fine and persistent perlage

Fresh and delicately fruity bouquet

Fresh and flavourful flavour

Sparkling process method "Charmat"

Serving temperature 6-8°C

GASTRONOMIC ACCOMPANIMENTS:

Suitable for cocktails mixing and easy drinking during the meals.

