



CAL BUSA
SPUMANTE EXTRA DRY
Valdobbiadene DOCG
Prosecco Superiore

VINEYARD LOCATION

Hilly terrain.

GRAPE VARIETY

100% Glera.

TRAINING SYSTEM

Cappuccina and/or Sylvoz.

WINEMAKING

White vinification with fermentation at controlled temperature.

SECOND FERMENTATION

35–40 days.

AGEING

1 to 3 months.

TASTING NOTES

Straw yellow with greenish highlights. Fine and persistent perlage. Delicate, fruity bouquet. Fresh, harmonious and velvety on the palate. Produced using the Charmat Method. Serve at 6–8°C.

FOOD PAIRING

Excellent as an aperitif or paired with desserts.

