

CUVÉE - SPUMANTE EXTRA DRY



Appellation:

Cuvée - Extra Dry

Variety:

70% Glera
15% Chardonnay
15% Verduzzo

Time of harvest:

First decade of September



Vinification and aging

The wine is fermented in stainless steel tanks at a controlled temperature with selected strains of yeast. It is refined in stainless steel tanks at a controlled temperature. Using the Charmat method, the wine is naturally re-fermented on selected lees in pressure tanks for 30 days.

Tasting notes

Bright pale yellow with green hues. Elegant and fruity with notes of acacia flowers, apples, pears and pineapples. Rounded, velvety with well-balanced sweetness.

Pairings and serving tips

Excellent served as an aperitif or with savoury dishes, cold and hot appetizers, fish, first courses in general.

Serving temperature

8 - 10 °C

Alcohol content: 11% - 11.5% Vol. (depending on the vintage)