

**Appellation:**

D.O.C. Extra Dry

**Variety:**

85% Glera  
15% Pinot Grigio

**Time of harvest:**

First, second decade of September



## Vinification and aging

First, second decade of September. In stainless steel tanks at a controlled temperature with selected strains of yeast. Stored 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 40 days.

## Tasting notes

Dull straw yellow coloured with greenish hues. Elegant and fruity with wild flower, apple, pear and peach notes. Mellow and velvety featuring well-balanced sweetness.

## Pairings and serving tips

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

## Serving temperature

8 - 10 °C

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