SPUMANTE CUVÉE EXTRA DRY

AREA OF ORIGIN	Veneto Region
VINE VARIETY	Glera
TYPE OF FARMING	Sylvoz
HARVEST	September
YIELD PER ACRE	250 q.li
WINE-MAKING	in white with soft pressing
PRIMARY FERMENTATION	at a controlled temperature and with yeasts selected
SPARKLING WINE PRODUCTION	in an autoclave for at least 30 days with Charmat or Martinotti method

ANALYTICAL CHARACTERISTICS:	
ALCOHOL	11,50% VOL.
RESIDUAL SUGAR	16 g/l
TOTAL ACIDITY	5,50 g/l

Colore giallo paglierino brillante. Profumo gentile e fresco. Sapore armonioso e rotondo.
Consigliato ad ogni occasione. Provatelo in caraffa a tutto pasto.
Si degusta a 6-8°C in bicchieri preferibilmente panciuti per esaltare i profumi.

Available sizes:	lt. 0,75