



GRAN CUVEE EXTRA DRY

Grapes:	Glera 80% e Chardonnay 20%
Alcohol content:	11% vol.
Bottle size:	750 ml
Denomination:	Sparkling wine
Production Area:	Noth -Est
Acidity:	5,5 mg/l.
Sugar content:	15 gr/lit. - Extra Dry
Ph:	3,25
Overpressure:	5,5 bar

Ageing: After the initial fermentation of the grapes, follows a second fermentation run in stainless steel tanks at a controlled temperature for a period of 40 days. Processing is based on the Charmat-Martinotti method.

Tasting Notes

Colors: Straw yellow with greenish highlights.

Tasting/Fragrances: Nicely intense and fruity, with hints of apple and enveloping floral notes of wisteria.

Pairing: Perfect wine to drink with aperitifs, appetizers, soups and seafood dishes. Great to enhance any first course dish, can be savored with everything giving each dish great satisfaction.

Serving temperature: 6 - 8 C°

