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SPUMANTE EXTRA DRY



GRAPE: Chardonnay and Incrocio Manzoni, grown in organic farming.

ALCOHOL CONTENT: 11,5% Vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 200 a.s.l.

GROUND: Calcareous – clayey soil

FARMING SYSTEM: Guyot

HARVEST TIME: first ten days of August

IN THE CELLAR: after a soft and delicate pressing, the must, accompanied in vats at a controlled temperature, begins the alcoholic fermentation, which ends with the second fermentation.

IN THE GLASS: It has a compact and creamy foam. The ear of wheat color is enhanced by a fine and constant perlage that illuminates the glass and raises fragrances of yeast, jasmine, white melon and peach. When tasted, the delicacy of the bubbles releases citrus and floral notes followed by a pleasant freshness and persistent minerality. It matches good with delicate aperitifs based on salami, sushi and first courses such as lemon risotto.

SERVICE TEMPERATURE: 6-8°C

FIRST HARVEST: 2021

PRODUCT FORMATS: 0,75 LT