WHY NOT
? 15.0

Vino spumante Bianco extra dry MILLESIMATO



TYPE OF WINE

Sparkling white wine EXTRA DRY millesimato

MAIN GRAPES

White grapes suitable for the production of sparkling wine, of a single vintage

PRODUCTION AREA

Grapes coming in particular from North Italy

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Brilliant straw yellow with light greenish hints. Fine and delicate perlage.

BOUQUET

Intense and delicate perfumes, with pleasant fruity notes, scent of yeast and a pleasant sensation of harmonious complexity.

TASTE

Dry taste, softened by a slightly sweet note and characterised by a fresh, velvet and fruity. Scents of vanilla and bread crust and a pleasant after taste of toasted almond.

FOOD PAIRING

Ideal for brunch and aperitif, well suited to white meals and dishes with a sweet tendency such as shellfishes, vegetables, pumpkin and fresh or medium-seasoned cheeses.

SERVING SUGGESTION

5-6°C

ALCOHOL CONTENT

11,5%

[Atmosphere (75 cl)], [11,5% vol]

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