Vino spumante bianco EXTRA DRY Grand Cuvée



TYPE OF WINE

Sparkling white wine EXTRA DRY

MAIN GRAPES

White grapes suitable for the production of sparkling wine

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. Fine and persistent perlage.

BOUQUET

In the nose is fragrant and harmonic, with pleasant fruity notes of apple, floral scents of withe flowers.

TASTE

Dry taste, softened by a slightly sweet note and characterised by a fresh, velvet and fruity taste with a pleasant after taste of almond.

FOOD PAIRING

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

SERVING SUGGESTION

5-6°C

ALCOHOL CONTENT

11% vol

[Cuvée Luciano (75 cl)], [11% vol]

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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