



DUCHESSA CARLOTTA

## Vino spumante Bianco extra dry MILLESIMATO



Flute ( 75 cl )

### TYPE OF WINE

Sparkling white wine EXTRA DRY millesimato

### MAIN GRAPES

White grapes suitable for the production of sparkling wine, of a single vintage, in particular Trebbiano and Garganega

### PRODUCTION AREA

Grapes coming in particular from the Region of Veneto (North Italy) and Emilia-Romagna (Central 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%

Stabilimento di Cazzano  
Via L. Corradini 30/A  
37030 Cazzano di Tramigna (VR)



Stabilimento di Campogalliano  
Via S.Ferrari 44  
41011 Campogalliano (MO)