

MILLESIMATO

V.S. EXTRA-DRY

sparkling white wine



Grape type: 100% Glera

Training system: cappuccina

Harvesting period: early September, when the grapes are fully ripened and healthy.

Vinification: soft pressing of the just-picked grapes, followed by careful vinification with cleaning of the must prior to fermentation. Fermentation with selected yeasts at a controlled temperature of 12 degrees. Once alcoholic fermentation is complete, second fermentation takes place in an autoclave using the Charmat method.

Tasting notes: a dry sparkling that appears brilliant and luminous in the glass, with a straw-yellow colour embellished by greenish reflections. Intense fruity aromatics with floral notes that are then echoed with persistence and elegance on the palate. The flavour is aromatic, fresh and delicate. Dry, fruity and well-rounded, with excellent structure, there is excellent correspondence between the aroma and the palate. An elegant, well-balanced sparkling with a rich, subtle perlage.

Pairing: an excellent aperitif for social occasions, it is also a perfect accompagnimento antipasti and appetisers.

ABV: 11.5% vol.

Serving temperature: 6°-8°C.



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PRODUCED IN ITALY
SAN DONA' DI PIAVE (VENICE)