



**CUVÉE**  
**VINO SPUMANTE**  
**EXTRA DRY**



**TYPE:** sparkling white wine

**PRODUCTION AREA:** North-East Italy

**VINES:** selection of white berry home grapes

**VINEYARD ALTITUDE:** 100 mt on sea level

**SOIL TYPE:** clayey - sandy

**ALCOHOLIC STRENGTH:** 11.50% vol.

**TRAINING SYSTEM:** double upside down

**HARVEST:** manual

**HECTARE PRODUCTION:** 15.000kg/ha

**CLIMATE:** ideal thermal excursions for the perfect maturation of the grapes, They allow the best expression of their organoleptic potential.

**VINIFICATION:** white vinification of the grapes. Fermentation takes place at controlled temperature in steel tanks to allow the better conditions of fermentation and then stop on the yeast until the moment of the reformation in the autoclave. All this to maintain and preserve the organoleptic qualities of grapes. Second fermentation in the autoclave for the Spumantization with "Martinotti" method also known by the French name "Charmat".

**TASTING NOTES:** straw yellow color with green reflections. Floral bouquet accompanied by citrus and fruit hints. Velvety and harmonious taste, with calibrated freshness, flavor and gustatory persistence.

**RECOMMENDED PAIRINGS:** sushi, raw fish, appetizers and fish dishes.

**SERVING TEMPERATURE:** 6-8 °C

**BOTTLES PER CARTON:** 6

**SIZE:** 75 cl



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