



VERDISO VINO SPUMANTE EXTRA DRY



TYPE: sparkling white wine

PRODUCTION AREA: Province of Treviso

VINES: Verdiso 100%

VINEYARD ALTITUDE: 260 mt on sea level

SOIL TYPE: limestone substrate - clayey, mixed with marl (sedimentary rock that in contact with air crumbles), rich in minerals absorbable by the roots

ALCOHOLIC STRENGTH: 11.50% vol.

TRAINING SYSTEM: double upside down

HARVEST: manual

HECTARE PRODUCTION: 11.000kg/ha

CLIMATE: mild temperatures, well present ventilation, relative humidity of the rather low air, they allow to bring to the right maturation this grape from the green and thin peel, ensuring complexity e organoleptic refinement.

VINIFICATION: in the process of transforming the grapes into wine, the white vinification is adopted. Fermentation takes place at a controlled temperature of 16 °C, in steel tanks, to allow the best fermentation conditions; subsequent stop on the yeast until the moment of the reformation in the autoclave. All this to maintain and preserve the organoleptic quality of the grapes. Second fermentation in Autoclave for sparkling wine with a "Martinotti" method also known by the French name "Charmat".

TASTING NOTES: V Come Verdiso, V Come Verdi Colorimetrici nuance of a fresh hug to the delicate straw yellow. Elegant olfactory expression in an intoxicating balance of green apple, white fruits just collected, such as Conference pear, white Calvilla apple, cedar, zagara, cedronella with shades of mediterranean spicies. On the palate it presents itself in its typical verticality.

RECOMMENDED PAIRINGS: ideal as an aperitif, with appetizers, herbal risotto, mixed fried fishes and fish dishes in general.

SERVING TEMPERATURE: 6-8 °C

BOTTLES PER CARTON: 6

SIZE: 75 cl

