



## EXTRA DRY MILLESIMATO



*Re-fermentation in autoclave with the charmat method for a month at controlled temperature 15°C using only selected yeasts..*

**APPELLATION:** Vino spumante Extra Dry Millesimato 2015

**GRAPE VARIETY:** Trebbiano 100%.

**CAPACITY:** 0,750 lt.

**VOLUME:** 11% vol.

**RESIDUAL SUGAR:** 16 gr/lit.

**TASTING NOTE:** Rightly evanescent, with a fine and persistent perlage.

Pale, straw yellow colour with a greenish shades.

Fruity, unripe apple, lemon and grapefruit.

Pronounced aromas of wisteria in bloom and acacia flowers.

Fresh, full bodied with a pleasant and harmonious characteristic taste.

**.SERVING SUGGESTION:** Excellent as aperitif.

Ideal for light dishes, cheese, bruschetta, fish and frying in general..

**SERVING TEMPERATURE:** 6-8°C.