

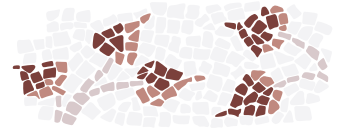


# GALASSI

## SPUMANTE MILLESIMATO EXTRA DRY



DAL MOSAICO  
"IL TRIONFO DI DIONISO"



*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

**GRAPE VARIETY:** Trebbiano 100%

**PRODUCTION AREA:** Romagna hillside

**CAPACITY:** 0,750 lt.

**VOLUME:** 11% vol.

**RESIDUAL SUGAR:** 16 g/l.

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

Pale, straw yellow 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, fish and frying in general.

**SERVING TEMPERATURE:** 6-8°C.