

SETTE ROCCHHE

VINO SPUMANTE Cuvée Extra Dry



This sparkling wine is obtained by a natural fermentation with Charmat Method.

APPELLATION: Setterocche Vino Spumante Cuvée Extra Dry.

GRAPE VARIETY: Trebbiano 100%.

CAPACITY: 0,750 lt.

VOLUME: 11,00% vol.

RESIDUAL SUGAR: 16 gr/lit.

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

Pale, straw yellow colour with a greenish shades. Fresh, Fruit, 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: 8-10°C.