

SPUMANTE EXTRA DRY ICY

Wine type:

White sparkling wine

Grapes:

Italian white grapes

Appellation:

Sparkling wine

Production area:

Veneto, Italy

Bottle size:

750 ml

Serving temp.:

6 - 8° C

Alcohol content:

11% Vol.

Colour:

Straw yellow colour.

Fragrance:

Pleasant fresh fruitiness and exotic scents characterise its the

fragrance.

Taste:

It is pleasantly soft and creamy on

the palate.

Pairing:

Suitable as an aperitif, but also to open refined lunches, especially fish-based ones, it is also well also

suitable at the end of a meal.

VINIFICATION:

Classic white vinification with reductive technique, fermentation on clean must at a temperature of 19-21 °C with selected yeasts. The second fermentation is carried out in an autoclave following the charmat method short.



