



CUVÈE PRESTIGE MILLESIMATO EXTRA DRY



Geographic area: Veneto region

Grapes: Glera 100%

Harvest time: beginning of September

Vinification: soft pressing of grapes, then the jusce ferments at a controlled temperature in stainless steel tanks. Second fermentation takes place in large closed cisterns at 12-14° C, with a 2 months-storage on yeast.

Tasting notes: light straw yellow in colour with greenish highlights. The texture is fine, compact and persistent. It has a well-typed and delicate fruity bouquet, with hints of apple and banana. Pleasantly lively at the palate with the right balance between sweetness and acidity.

Pressure: 5.5 atm

Sugar residue: 13,0 g/l

Alcohol by volume: 11,5% vol

Serving temperature: we recommend serving this sparkling wine at a temperature of 5-7° C. Uncork just before serving.

Food pairings: as an aperitif, with fruit and troughout meals with light foods.

