



## GRAN CUVÉE EXTRA DRY SPARKLING WINE

*Production zone:* Italy

*Method:* a delicate sparkling wine directly achieved through second fermentation in small stainless steel tanks at low temperature. The entire process lasts approximately 30 days.

*Froth:* copious and ethereal; fine, lingering perlage.

*Colour:* dull straw.

*Scent:* finely fruity with a delicate bouquet, aromatic, well-balanced and extremely elegant.

*Flavour:* clean and soft.

*Alcohol:* 11% Vol.

*Total acidity:* 5.5 g/l

*Residual sugar:* 1.5 %

*Aphrometric pressure:* 5 atm a 20° C.

*Serving temperature:* 6-8° C.

*Serving suggestions:* excellent as an aperitif, ideal with fish starters.

*Stemware:* champagne glass

*Storage:* in a cool, dry place. Transfer to fridge a few hours before serving.