



Blanc De Blancs Millesimato ExtraDry

Grapes: 100% Glera

Harvest: Settembre

Vinification

Initial de-stemming and subsequent soft pressing (separation of the must from the peel) in an environment in a controlled atmosphere and protected from the risk of oxidation and bacterial proliferation.

1st fermentation with transformation of the must into wine at a controlled temperature between 14 ° -16 °

Presa di Spuma

With the Martinotti method in an autoclave where the 2nd fermentation takes place for at least 45 days.

The fermentation process is monitored and managed, automatically analyzing the evolution and dosing nutrients and oxygen to get the best results from the yeast

Bottling Details

Alcool 11% vol

Tasting

Straw yellow. Fine and persistent perlage.

Clean, delicate and pleasant aroma, pleasantly fruity.

Balanced and very fresh, with good aromatic persistence. A pleasantly savory and harmonious finish.