



SPUMANTE GRAN CUVÉE BLANC DE BLANCS PRESTIGE SELECTION EXTRA DRY

GENERAL FEATURES

DENOMINATION: Spumante
PRODUCTION AREA: Prosecco DOC Area
VINEYARD VARIETY: Glera 60% - Chardonnay 40%
SOIL: Clay and calcareous
CLIMATE: Mediterranean - fresh
MATURATION: From mid-September
VINIFICATION: In white, with soft pressing. Yield 70%
SPARKLING: Autoclave, Charmat Method

CHEMICAL INFORMATION

Alcohol: 11 vol.
Sugar residue: 14 gr/l
Acidity: 5,80 gr/l
Pressure: 5 Bar

SENSORY PROFILE

Straw-yellow colored wine with an aromatic but delicate fruity flavor and balanced acidity. In the aromas it generally expresses a particular fragrance with undertones of exotic and floral fruit, which sometimes become mineral.

GASTRONOMIC COMBINATIONS

Its scents make it perfect for an aperitif. It's an excellent combination with many fish dishes, shellfish, clams and white meats, especially poultry.

SERVICE TEMPERATURE

5-7 °C

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