

900

GRAN

CUVÉE

P R E M I U M

GENERAL FEATURES

DENOMINATION: Sparkling wine
VINEYARD VARIETY: Blend of White Grapes
HARVEST PERIOD: First decade of September
VINIFICATION: Vinification in white, with soft pressing.
ALCOHOL FERMENTATION: In stainless steel.
SPARKLING: Second fermentation in autoclave, with Martinotti-Charmat method 30 days.

CHEMICAL INFORMATION

Alcoholic Gradation: 11% vol.
Total Acidity: 5,7 mg/l.
Sugar: 14-15 gr./l. - Extra Dry
Ph: 3,25
Overpressure: 5,5 bar

SPECIAL FEATURES AND PAIRINGS

Wine with pale straw-yellow color.
Wine with an aromatic but delicately fruity taste, with a balanced acidity. In the perfumes it usually shows fragrance with undertones of exotic and floral fruit, sometimes mineral.
The aromas that it releases make it perfect for the aperitif. Great pairing with many dishes made of fish, crustaceans, shellfish and white meat.

SERVICE TEMPERATURE

6-8 °C



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