

900

GRAN

CUVÉE

E X T R A D R Y

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 straw-yellow color and greenish tones.
Wine with an aromatic but delicately fruity taste, with a balanced acidity. Fine and persistent perlage that gives this product a harmonious and sapid taste.
Perfect for the aperitif and the preparation of cocktails, it matches perfectly with light appetizers and fish dishes. Great pairing also with white meat, such as chicken and turkey, and with vegetables-based dishes.

SERVICE TEMPERATURE

6-8 °C



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