

CAMPAIGN FINANCED ACCORDING $\overset{\star}{\star}\overset{\star}{\star}$ TO EU REG. N. 1308/2013 $\star \star \star$

SPUMANTE EXTRA DRY/ MILLESIMATO

Production area: Baone - Colli Euganei South Harvesting time: Last ten days of August

Soil: Volcanic origin, limestone mixed with clay

METHOD OF PRODUCTION

Vinification: White vinification with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled Prise de mousse: Re-fermentation in autoclave with the Martinotti method.

Colour: Straw yellow with greenish reflections. Perlage: Fine and persistent with a creamy foam. **Bouquet**: Rich and intense with notes of roses and white flowers, fruity hints of Palate: Fresh and pleasantly smooth with a slightly aromatic finish. Food pairing suggestion: Ideal as an aperitif or to accompany light first courses, excellent throughout the meal with fish dishes.