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Stefano Bottega Millesimato Extra Dry - cl 75

Stefano Bottega Millesimato Extra Dry combines the appeal of delicate and captivating aromas of typical local grapes with a unique and charming taste. It is produced with an ancient and complex oenological technique, which enhances the perlage, and is perfect both as an aperitif and an all-around wine. It is perfect to toast on festive days and to celebrate moments to remember.



Production Area: Veneto

Plants per Hectare: 2500 - 3000

Training System: Sylvoz

Harvest Period: From the beginning of September

Yield per Hectare: 140 q/Ha

Characteristics:

Production Area

- > Stefano Bottega Millesimato Extra Dry is obtained from a blend of different vines (like Glera and Chardonnay) grown in territories where the mild climate, favorable exposure, draining calcareous clay soils with medium fertility result in good minerality, correct acidity and excellent notes.

Production Process

- > At the beginning of September, grapes are hand-picked and moved to the winery in order to prevent mechanical damages, premature oxidation, microbial contamination and exposure to the sun, which may cause alteration and impair quality.
- > Grapes are gently pressed removing the stems, the must is separated from the skins and then cleaned.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts.
- > In accordance with the Charmat method, the second fermentation occurs in cuve close at a controlled temperature of 15-16°C, to preserve the primary aromas of the grapes. When sugars are transformed into alcohol, yeasts release carbon dioxide, making the wine "sparkling".
- > At the end of the process, the wine is cold stabilized, filtered and bottled.





Organoleptic Characteristics:

Color and Appearance: Straw yellow, fine and persistent perlage.

Bouquet: Fruity, floreal, aromatic scents of peach flowers, white flowers, golden apple and peach.

Taste: Round, soft, fresh and slighty sweet.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 10-12

Total Acidity, g/l: 5.00-6.50

Serving Temperature: 4-5 °C

Serving Suggestions: Excellent as an aperitif and in cocktails, it goes particularly well with starters, first courses with seafood toppings, fish, sweets and desserts.

Enjoy it within: 18 months



Recommended Glass: Flute