



V23062075

Millesimato Spumante Extra Dry - cl 75

Bottega Millesimato Extra Dry is a fresh wine with a fine perlage, obtained from a blend of grapes harvested in the most suitable areas of the Veneto region. The production method involves the use of autoclaves for the second fermentation, which maintains the characteristics of the grapes used. A lively sparkling wine, ideal for aperitifs and easy to pair with various dishes of both Italian and international cuisine.

Production Area: Veneto, Italy

Plants per Hectare: 3000-4000

Training System: Sylvoz

Harvest Period: First half of September

Yield per Hectare: 140 q/Ha

Characteristics:

Production Area

This wine is obtained by a blend of different vines (Glera, Chardonnay and Pinot) cultivated in areas that present ideal conditions for obtaining grapes suitable for sparkling wine: the temperate climate, good exposure, draining, lime-clay soils and moderate fertility enable good acidity and excellent aromas to be maintained.

Production Process

In the first half of September, grapes are harvested 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 to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14 °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 notes of apple, pear and peach with a delicate final hint of acacia.

Taste: Balanced, soft and at the same time dry thanks to the lively acidity.

Chemical Characteristics:

ABV: 11%

Sugar, g/l: 17

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 4-5 °C

Serving Suggestions: Aperitif and cocktails. Crostino with burrata cheese and semi-dried tomatoes, pasta with seasonal vegetables, roast chicken with potatoes.

Enjoy it within: 18 months.



Recommended Glass: Flute.

