



SenzaFine Spumante Cuvée Extra Dry

Vineyard: Cornuda (TV), zona colli Asolani flat land and foot hills with soil composition of balanced combination of silt, clay and sand.

Grapes: Blend of indigenous white grape varieties

Yield/hectare: 250 q.li

Vinification:

The destemmed grapes are loaded into our press for soft pressing. The juice is then fermented at low-temperature in a stainless steel tank to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature-controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Charmat method, we introduce the still wine into pressurized stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine for about 2 months. After cooling and filtering, our Spumante Cuvée is finally bottled and refine for about 1 month in the bottle.

Average analytical data:

Alcoholic degree: 11 % Vol.

Residual sugar: 13 gr/l

Total acidity: 5,50 gr/l

Description and characteristics:

Pale straw-yellow color with delicate perlage. Aromatic and fruity Bouquet. The palate is fresh and lively, with vibrant acidity and notes of fresh pear. Very crispy, cleansing the palate with mineral notes.

Best with:

Ideal as aperitif and perfect as sparkler to mix wine based cocktails such as Aperol Spritz and Hugo. Accompanies also plates with fish, especially fried.

Conservation:

Best consumed within 12 months of purchase. To store in a cool and dry place.