



BON, PERFETTO!

SPUMANTE EXTRA DRY



In every winery there are vintage years destined to write its history. This was the case for our latest harvest which gave us products of a higher calibre. We created this Cuvée from particularly prestigious grapes; at our first tasting we exclaimed: "BON, PERFETTO (GOOD, PERFECT)!". We decided to share this jewel with you in limited edition.

<u>Cultivation Area</u>	Northeast Italy
<u>Grapes</u>	Blend of white grapes
<u>Terrain Type</u>	Clayey, with a good amount of stones
<u>Alcohol</u>	11%
<u>Sugars</u>	12 g/l
<u>Total Acidity</u>	5,5 g/l
<u>Formats</u>	0,75 l

Vinification: After harvesting, the crushed grapes undergo soft pressing. Only the must is vinified and carbonated. The fermentation is done in steel tanks at controlled temperature, using carefully selected yeasts. The wine is carbonated only when the desired maturity is reached. This occurs at a controlled temperature of about 15°C for a period ranging between 25 and 35 days.

Tasting: Its colour is straw-yellow with soft reflections of green light; the perlage is fine and persistent. Aromas of apple fill the glass, leaving space for notes of fresh fruit and delicate white flowers, such as wisteria and acacia. On the palate, it keeps its promises with fruity and floral sensations easily identified, enhanced by balanced refreshing acidity and the harmony of the bubbles.