

SPUMANTE EXTRA DRY



TECHNICAL SHEET

Category	Vino Spumante Extra Dry
Alcoholic strenght	11% vol
Residual sugar	15g/l
Serving temperature	8°C
Kind of bottle	Special Champagne Flute 0,75 l
Winemaking	After a soft pressing, a low temperature fermentation and a second fermentation in a cuve close in pressure tank for 1 month, we get this great refreshing and enjoyable sparkling wine

SENSORY ANALYSIS

Colour	Straw yellow brilliant wine with persistent foam
Fragrance	Intense and persistent, with notes of apple, pear and hints of citrus
Taste	Soft with fine perlage and apple notes in the final
Gastronomic suggestions	Excellent aperitif, perfect with dishes based on freshwater fish. Ideal also with desserts



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