



Vino Spumante Extra dry

A pale straw yellow wine with greenish highlights, with a fresh, delicately fruity bouquet, also reminiscent of white flowers. Pleasant and soft taste, rounded by a slight sweet note.

TECHNICAL SHEET

Production Area:	Trevigian Foothills
Grape Variety:	Glera and other white grape varieties
Adopted Technology:	Charmat Method. White vinification

ANALYTICAL FEATURES

Residual Sugar Content:	15 g/l
Total Acidity:	5,50 g/l
Dry Extract:	28 g/l
Pressure:	4,50 bar
Alcohol:	11% Vol.