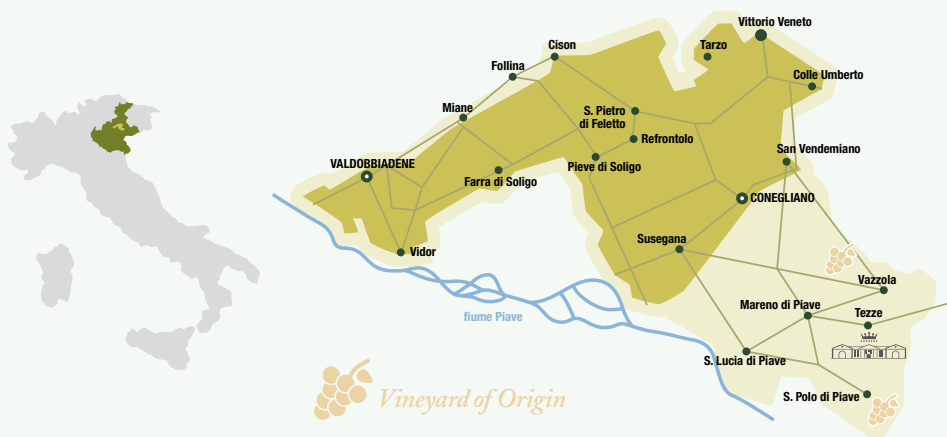




Curvee Spumante Extra Dry



Product description

Sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,75 L

Vineyard location: Province of Treviso.

Altitude: 50 m. above sea level.

Soil composition: middle mixture;

Grape variety: Glera and other typical local grapes.

Growing system: Sylvoz.

Harvest time: second 10 days of September.

Technology "Le Contesse":

- manual harvest.
- soft pressing and cleaning of the must by cold static decantation.
- low temperature storage of a part of the must and fermentation of the rest in stainless steel tank at about 18/19°C.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 11 % vol.;

Residual Sugar: 16 g/l.

Perlage: fine and long.

Color: soft straw yellow.

Aromas: fruity and very balanced floral sensations.

Bouquet: pleasant freshness thanks to its acidity. Aromatic and harmonious.

Serving: serving chilled at 8-10°C.

Food matches: excellent as an aperitif. Thanks to its versatility, it is a suitable wine for any occasion. It goes very well with fish dishes.