



Gran Cuvée Spumante Extra Dry



GRAPES

A blend of Italian white grapes



ALCOHOL LEVEL

11% vol



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes are pressed very delicately in order to avoid the skin colour being transferred to the must. After fermentation at controlled temperatures, a straw-coloured wine is obtained that is then converted to sparkling wine with the Charmat method.

COLOUR

Straw yellow, with a lively, evanescent frothiness.

BOUQUET

Intense, harmonic with delightful fruity hints.

FLAVOUR

Courteously dry, fragrant, fresh and full.

SERVING TEMPERATURE

Best served at around 7° - 8° C.

FOOD MATCHES

Excellent as an aperitif, well accompanies quick, light meals. Ideal with fish crudités and fruit salads.