

CUVÉE 31ZERO41 SPUMANTE EXTRA DRY



GRAPE VARIETY OR BLEND

Blend of indigenous white grape varieties.

TERROIR AND CLIMATE

The grapes for our Cuvée 31041 are harvested from our youngest vineyards, planted on the plain at the foot of the "Colli Asolani" hills (within the province of Treviso, Veneto). These vineyards benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand.

YIELD

250 q/Ha. Estimated yield per plant: 10 kg.

HARVEST DATE

Mid September.

WINEMAKING

The destemmed grapes are loaded into our press for soft pressing. The juice is then fermented at low-temperature in a stainless steel tank to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature-controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Martinotti-Charmat method, we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. After cooling and filtering, our Spumante Cuvée is finally bottled under pressure, to preserve the bubbles, using our state-of-the-art bottling line.

STORAGE

Aromatic sparkling wine, meant to be enjoyed young and fresh. Not suitable for ageing. Best consumed within 12 months of purchase. Store vertically in a dry and fresh place, away from sunlight.

TECHNICAL DATA

Alcohol: 11% vol
Residual sugar: 13 g/l
Total acidity: 5,5‰

Dry extract: 15‰
Pressure: 5 bar.

TASTING NOTES

Pale straw-yellow in the glass with a delicate perlage, this sparkler shows an uplifting grapey bouquet with elements of apple and pear. The palate is fresh and lively, with vibrant acidity meeting flavours of fresh pear. The finish is crisp & cleansing with a lovely line of minerality.

FOOD PAIRING

A very easy-to-drink and versatile Spumante, ideal for enjoying as an aperitif. It is a favourite welcome glass before any meal and the perfect choice as a sparkler to mix in wine-based cocktails such as the popular Aperol Spritz or Hugo.

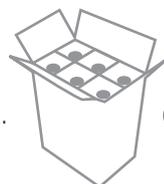
SERVING TEMPERATURE

6 - 8 °C

PACKAGING



0,75 L.



6 bottles

