SACCHETTO

ETICHETTA NERA BIANCO MILLESIMATO EXTRA DRY



The happy combination of white grapes gives this sparkling wine an intense fruity aroma and soft flavor. Excellent as an aperitif and throughout the meal with legume and seafood soups, pasta with meat sauces, fresh cheeses and white meats. Serve chilled at 6-8°C

Classificazione:	Bianco Extra Dry Millesimato Vino Spumante
Zona d'origine:	Italy
Vitigni:	White grapes
Vinificazione:	Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature.
Maturazione:	In steel containers at a controlled temperature.
Affinamento:	In bottle
Longevità:	18/20 months depending on the temperature and lighting of the place where it is stored.
Colore:	Pale straw yellow.
Profumo:	Typical exotic fruity scent with citrus and flower hints.
Sapore:	Fresh and lively, but at the same time soft and enveloping.
Gradazione alcolica:	11% Vol
Acidità totale:	5,6 - 5,8 g/l
Residuo Zuccherino:	13 - 15 g/l
Temperatura di servizio:	6 - 8 °C
Abbinamenti consigliati:	Excellent as appetizer, as well as accompaniment for pulse and shellfish soups, macaroni with meat sauces, fresh cheese and white meat.
Riconoscimenti:	**2024 - Decanter - Bronze Medal** **2022 - Decanter - Bronze Medal**