



SACCHETTO

BIANCO EXTRA DRY Et. Nera

0,75l Vino spumante

SACCHETTO

CLASSIFICATION:

Bianco Extra Dry Millesimato Vino Spumante

AREA OF ORIGIN:

The province of Treviso

GRAPES:

Glera, Verduzzo, Pinot Bianco

WINEMAKING:

Must obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts.

AGEING:

In steel containers at a controlled temperature.

REFINING:

In bottle

PRESERVATION:

18/20 months depending on the temperature and lighting of the place where it is stored.

COLOUR:

Pale straw yellow

AROMA:

Typical exotic fruity scent with citrus and flower hints.

FLAVOUR:

Mellow and full-bodied, yet dry thanks to its refreshing acidity.



SERVING TEMPERATURE:

6 - 8° C

GASTRONOMIC MATCHES:

Excellent as appetizer, as well as accompaniment for pulse and shellfish soups, macaroni with meat sauces, fresh cheese and white meat.

ALCOHOL CONTENT:

11% Vol

TOTAL ACIDITY:

5,6 – 5,8 g/l

RESIDUAL SUGAR:

14 -17 g/l

AWARDS:

Bronze - Decanter 2022
