

# WINES CA' DEL BORGO



## CUVÉE EXTRA DRY

**Appellation** Vino Bianco Spumante Extra Dry.

**Grape variety** Selection of white grapes.

**The harvest** Early harvest during the second half of August.

**The vinification** After the first alcoholic fermentation at a controlled temperature of 15-16 °C, the refermentation is carried out according to the charmat method.

**The colour** Bright straw yellow, with greenish reflections.

**The bouquet** Very fresh to the nose, velvety, with scents of apple and reminiscences of breadcrust and yeast.

**The palate** Of great freshness and well balanced in its acidity. It reveals fragrant notes of yeast and ripe fruit.

**Food pairings** Ideal as aperitif, but also a good match with delicate first courses and fish or vegetable main courses. Serve at 6-8 °C.

**Longevity** To be preferably enjoyed young.

### Technical data

Alcohol content	11,0 %
Residual sugar	12,0 g/l
Acidity	6,5 g/l
Non-reducing extract	21,0 g/l
Pressure	6,0 atmosphere



0,75 l