



Duse Sparkling Wine EXTRA DRY

A clean and immediate sparkling wine with a fine and persistent perlage. Intense fruity notes prevail, complemented by subtle and elegant hints of acacia flowers and jasmine. All in a clear, fresh harmony.

<i>Colour:</i>	Straw yellow with jade green reflections
<i>Perlage:</i>	Fine and persistent
<i>Sensory notes taste and aroma:</i>	Clean and immediate, with predominant fruity notes of green apple and Williams pear. Elegant and non-intrusive hints of acacia flowers and jasmine follow
<i>Pairings:</i>	An excellent sparkling wine for between meals or as a dessert wine with biscuits and dried fruits
<i>Alcohol content:</i>	11,5% VOL
<i>Residual sugar:</i>	12 gr/l
<i>Acidity:</i>	6 gr/l
<i>Pressure:</i>	4,5 bar
<i>Extract:</i>	20 gr/l
<i>Serving Temperature:</i>	4-6°C
<i>Grape variety:</i>	100% Glera
<i>Training System:</i>	Cappuccina with 3x1 planting layout
<i>Harvest Period:</i>	Second/third decade of September
<i>Vinification:</i>	White vinification in stainless steel
<i>Sparkling process:</i>	Italian method (Martinotti) with the second fermentation in stainless steel autoclaves through natural fermentation
<i>Production Area:</i>	Hills of Castelvucco
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 292 mm / A 323 mm / P 194 mm

