



## 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.*

*Colour:* Straw yellow with jade green reflections

*Perlage:* Fine and persistent

*Sensory notes taste and aroma:* Clean and immediate, with predominant fruity notes of green apple and Williams pear. Elegant and non-intrusive hints of acacia flowers and jasmine follow

*Pairings:* An excellent sparkling wine for between meals or as a dessert wine with biscuits and dried fruits

*Alcohol content:* 11,5% VOL

*Residual sugar:* 12 gr/1

*Acidity:* 6 gr/1

*Pressure:* 4,5 bar

*Extract:* 20 gr/1

*Serving Temperature:* 4-6°C

*Grape variety:* 100% Glera

*Training System:* Cappuccina with 3x1 planting layout

*Harvest Period:* Mid September

*Vinification:* White vinification in stainless steel

*Sparkling process:* Italian method (Martinotti) with the second fermentation in stainless steel autoclaves through natural fermentation

*Production Area:* Hills of Castelcucco

*Bottle Sizes:* 0,75 LT

*1 Box of 6 bottles:* L 292 mm / A 323 mm / P 194 mm

