



Corte Bacaro®

CUVÉE EXTRA DRY Limited Edition Crystals

Denomination:	CUVÉE LIMITED EDITION CRYSTALS extra dry
Varieties:	70% Glera, 20% Chardonnay, 10% Sauvignon blanc.
Soil:	Silty clay, of alluvial origin.
Growing method:	Sylvoz.
Vine density per hectare:	Da 3500 to 4000.
Harvest:	First ten days of September.
Vinification:	Each grape type is vinified separately, and then held in steel tanks before undergoing blending tests.
Maturation:	Storage in steel tanks at controlled temperature.
Method:	Charmat, second fermentation with selected yeasts in pressure tanks for over 40 days.
Residual sugar:	16 g/l.
Alcohol:	11 % vol.
Colour:	Greenish yellow.
Aroma:	Hints of peaches and apricots, clear notes of wild white flowers.
Flavour:	Pears, acacia blossoms and delicate citrus hints.
Serving temperature:	6-8 °C
Serving suggestions:	An excellent aperitif, delicious with cold fish entrees and fish starters.
Packaging:	Matt black bottle with contrasting glossy black stripe along the length. The gold corporate logo appears in the centre and the entire bottle is studded with valuable crystals, hand applied by experts; a unique designer bottle that expresses the essence of Italian luxury.



Società Agricola Corte Bacaro
di Bellia & C. ss