



Corte Bacaro®

CUVÉE VINO SPUMANTE EXTRA DRY

Name:	CUVÉE - VINO SPUMANTE EXTRA DRY
Varieties:	70% Glera - 15% Chardonnay - 15% Verduzzo
Soil:	Silt and clay loam
Vine training method:	Sylvoz, double-arched cane (cappuccina)
Vine density per hectare:	3500-4000
Harvest:	First ten days of September
Vinification:	At controlled temperature in steel tanks, on selected yeasts.
Maturation:	Held in steel tanks at controlled temperature.
Method:	Charmat, second fermentation on selected yeasts in pressure tanks for 30 days.
Residual sugar:	14 g/l.
Alcohol content:	11% vol.
Colour:	Bright, clear yellow with greenish highlights.
Aroma:	Elegant and fruity with hints of acacia blossoms, apples, pears and pineapple.
Flavour:	Soft and velvety with well balanced sweetness.
Serving temperature:	8-10 °C
Serving suggestions:	Excellent as an aperitif or with savoury dishes, cold and hot starters, fish and first courses in general.



Società Agricola Corte Bacaro
di Bellia & C. ss