

# EXTRA DRY SPARKLING WINE



## Appellation:

Limited Edition Crystals

## Variety:

70% Glera  
20% Chardonnay  
10% Sauvignon blanc.

## Time of harvest:

First decade of September



## Vinification and aging

Each variety is stored separately in stainless steel tanks. Blending tests are performed at the end of the rest period with the various grape varieties.

The wine is refined in stainless steel tanks at a controlled temperature.

Using the Charmat method, the wine is naturally re-fermented on selected strains of yeast in pressure tanks for more than 40 days.

## Tasting notes

Greenish yellow in colour. Features peach and apricot notes with clear hints of wild white flowers as well as of pear and white fruit pulp, acacia flowers, with a hint of citrus.

## Pairings and serving tips

Excellent served as an aperitif, it is a perfect pairing with cold fish appetizers and fish-based first courses. Recommended serving temperature: 6-8°C.

## Design of the bottle

The bottle is a matt black colour crossed by a contrasting gloss black band. The winery's logo is located at the centre in gold and the entire surface of the bottle is dotted with prized crystal studs applied by hand by skilled craftsmen. A bottle featuring a unique design that expresses the essence of Italian luxury.

**Alcohol content: 11%-11.5% Vol. (depending on the vintage)**