

Vino spumante bianco EXTRA DRY Grand Cuvée



Cuvée Luciano (75 cl)

TYPE OF WINE

Sparkling white wine EXTRA DRY

MAIN GRAPES

White grapes suitable for the production of sparkling wine, in particular
Trebbiano and Garganega

PRODUCTION AREA

Grapes coming in particular from the Region of Veneto (North Italy) and
Emilia-Romagna (Central Italy)

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural
acidity ideal for the production of sparkling wine.

HARVEST

Depending on the vintage harvest takes place between the end of August and
beginning of September in order to ensure the right grape maturity and a good
acid content

Vinification

Soft pressing of the grapes and fermentation in stainless steel tanks at
controlled temperature in order to maintain the natural aromas of the grapes
and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the
inoculation of selected yeasts in stainless steel tanks at controlled pressure
and temperature (pressure-tank) following the Charmant method.

COLOUR

Brilliant straw yellow. Fine and persistent perlage.

BOUQUET

In the nose is fragrant and harmonic, with pleasant fruity notes of apple, floral
scents of white flowers.

TASTE

Dry taste, softened by a slightly sweet note and characterised by a fresh,
velvet and fruity taste with a pleasant after taste of almond.

FOOD PAIRING

Ideal for brunch and aperitif, well suited to white meals and dishes with a
sweet tendency such as shellfishes, vegetables, pumpkin and fresh or
medium-seasoned cheeses.

SERVING SUGGESTION

5-6°C

ALCOHOL CONTENT

11% vol

