

# CUVÉE 76

Vino Spumante Millesimato Extra Dry  
Sparkling Wine

Elegant and persistent perlage, straw yellow color.

Fresh with white flowers scents.

Soft, fruity with great balance.

GRAPE VARIETY Glera, Chardonnay

SERVING Excellent aperitif. Best served with appetizers, first courses,  
SUGGESTIONS fresh cheeses, white meats, fish dishes.

SERVING Serve chilled  
TEMPERATURE (6°C-8°C / 42,8°F – 46,4°F)

AREA OF ORIGIN Treviso, Veneto Region.

SOIL TYPE Is made up mainly of limestone, clayey, dry and shallow.

PLANTING *Density 2,500 – 3,500 plants/HA*  
*Yield of Grapes 180 q/HA*

HARVEST Early September.  
PERIOD Selected grapes and manually harvested.

WINEMAKING Slight grapes pressing with pneumatic press. Static decanting  
of must, temperature controlled fermentation (16°C) with  
selected yeasts. Racking and refinement in steel tanks

SPARKLING Martinotti, whit very slow refermentation.  
WINEMAKING Fining: more than 1 months.  
METHOD

ALCOHOL CONTENT	11,5% by Vol.
SUGAR CONTENT	14 g/l
BAR PRESSURE	5,6 bar
BOTTLE CONTENT	0,75 l
PACKAGING	6 BTL/BOX



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