

CUVÉE 76 ROSE

Vino Spumante Millesimato Extra Dry
Sparkling Wine

Elegant and persistent perlage, straw yellow color.

Fresh with wild strawberries scents.

Soft, fruity with great balance.

GRAPE VARIETY Glera, Chardonnay e Merlot.

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

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. Fining: more than
WINEMAKING 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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millesimato

BALDI®



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