

Cuvée 76

VINTAGE QUALITY SPARKLING WINE EXTRA DRY

GRAPE VARIETY:	Selected white grapes.
PAIRINGS:	An excellent aperitif for any social or festive occasion. Ideal with radicchio crostini, semi-aged cheese and first courses with white meat.
SERVING TEMPERATURE:	6° - 8° C.
PRODUCTION AREA:	Treviso, Veneto. Estate-owned vineyards.
SOIL:	Clay-rich, dry and shallow soil over limestone bedrock.
PLANTING:	Density: 2,500-3,500 vines per hectare. Maximum yield: 180 quintals per hectare.
HARVEST:	First half of September. The grapes are selected and harvested strictly by hand.
VINIFICATION:	Gentle pressing in pneumatic presses to extract only the first-press must; static settling of the must; fermentation at a controlled temperature of 16 °C with selected yeasts; racking and maturation in stainless steel tanks.
SECONDARY FERMENTATION:	Natural secondary fermentation in pressurised tanks (Martinotti Method) with selected yeasts at 12-13 °C, followed by chilling, filtration, stabilisation and bottling using cold sterile microfiltration.

ALCOHOL CONTENT 11,5 % Vol.
RESIDUAL SUGAR 14 g/l

PRESSURE 5,6 bar
BOTTLE SIZE 0,75 l
CASE 6 bottles

BOTTLE GL71 - glass
WIRE CAGE C/ALU90 - aluminium
CAPSULE FE40 - steel
CLOSURE FOR51 - cork

ENERGY FOR 100 ML 300 kJ
72 kcal
CARBOHYDRATES 1,9 g
OF WHICH SUGARS 1,4 g



SPARKLING WINE

PERLAGE
fine and persistent.
Pale straw yellow with greenish highlights.

NOSE
a fresh bouquet with notes of white flowers.

PALATE
fruity, smooth and perfectly balanced.