



GRAND CUVÉE

Spumante
EXTRA DRY

Product:	Sparkling wine Extra Dry
Area of production:	Grapes coming from the best sparkling wine production areas of Treviso province
Grape:	60% Prosecco - 30% Chardonnay 10% Incrocio Manzoni
Vinification:	Traditional white grapes method with soft pressing at a controlled temperature
Refinement:	3 - month - Charmat 3 months more in bottle
Organoleptic characteristics	
Colour:	Straw yellow with
Perlage:	Green highlights
Bouquet:	Fine and persistent Fruity with apple and acacia scents
Tasting:	Delicate, smooth
Analytical data	
Alcohol:	11,5% vol.
Total acidity:	6 gr./l.
Residual sugar:	15 gr./l.
Gastronomic combinations:	Ideal for aperitifs, or any course of the meal above all with first courses containing vegetables
Serving temperature:	6-7 °C in flute glass

VARASCHIN MATTEO & FIGLI SNC
Strada Chiesa, 31

31049 San Pietro di Barbozza - Valdobbiadene (TV) - Italy
Tel. +39 0423 973553 - Fax +39 0423 971758
www.varaschin.com - info@varaschin.com