

MATTEO

Millesimato

The result of our vast experience, this Spumante Millesimato (quality sparkling wine) is dedicated to Matteo, the founder of our winery.



Product:	Millesimato "Matteo" Vino Spumante Extra Dry
Production zone:	Grapes from the areas of north east Italy dedicated to vines for the production of sparkling wine.
Blend:	50% Chardonnay - 50% Müller Thurgau
Harvest:	1 - 10 September
Vinification:	Soft pressing and first fermentation at controlled temperature on selected lees.
Process:	3 months in contact with the lees Charmat method.
Ageing:	Minimum 2 months in bottle.
Analytical data	
Alcohol:	12.50% vol.
Sugar residue:	13 g/litre
Total acidity:	6 g/litre
Organoleptic characteristics	
Colour:	Straw
Perlage:	Fine and lingering
Bouquet:	Fresh fruit, with hints of apricot and melon.
Flavour:	Soft and structured, very agreeable.
Gastronomic combinations:	Ideal as an aperitif, with fish first courses and main dishes with white meat.
Serve at:	4-5 °C in flûtes

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