



# BLANC DE BLANCS

MILLESIMATO

Vino Spumante

EXTRA DRY



## TASTING NOTES:

Pale gold in colour with a delicate floral nose. Medium bodied with pleasant fruit and a clean, fruity finish with tiny, long-lasting bubbles.

## FOOD PAIRING:

Aperitif par excellence, it matches well with starters, first courses, shellfish and fish in general.

**SERVING TEMPERATURE:** 6-8° C

**PRESSURE:** 4.5 - 5.5 bar

**REGION:** Veneto

**GRAPE VARIETIES:** Durella, Garganega

**VINIFICATION:** Charmat method in stainless steel tanks

**ALCOHOL:** 12 %

**ACIDITY:** 6.4 gr/l

**RESIDUAL SUGAR:** 17 gr/l