

L'ULTIMO 40 LUNE VINO SPUMANTE EXTRA BRUT



COLOUR

Straw-yellow with green hues

GRAPE VARIETY

Glera (traditionally called Prosecco)

PRODUCTION AREA

Northern area of Treviso

WINE MAKING PROCESS

White wine vinification with a gentle pressing of the grapes

REFERMENTATION

180 Days in an autoclave with the Martinotti/Charmat method

ALCOHOL % BY VOL

12 %Vol

ATM. PRESSURE

About 5 atm

SUGAR RESIDUE

About 7 g/l

STORAGE

In a cool place with a maximum temperature of 15°C

SERVING TEMPERATURE

7-8 °C

DESCRIPTION

This sparkling wine ages in steel tanks, in indigenous yeasts for about 15 months, and then moves to an autoclave for the “presa di spuma” which can last for 7 to 12 months depending on the year.

The result is a creamy and very fine bubble, with citrus notes, white flowers and a light note of bread crust. Firm, fragrant dry taste; the mineral and savory note stands out.

Suggested pairing: fish dishes.