



VAISS

SPUMANTE EXTRA DRY MILLESIMATO

GRAPES

Malvasia.

TASTING NOTES

APPEARANCE

A straw-yellow sparkling wine with greenish highlights, compellingly luminous.

BOUQUET

The bouquet is rich and emphatic, with generous aromas of ripe tropical fruit and pineapple, which yield to refined impressions of white peach and apricot. Citrus notes appear at the close, of citron and lemon, and a spicy Mediterranean touch of oregano and wildflowers.

PALATE

It is delicate and almost ethereal on the palate, with a compelling, velvety smoothness and fragrances that mirror those of the bouquet. The crisp, dry finish hints appealingly of mineral salts.

ACIDITY 5.5 g/l

RESIDUAL SUGAR 16 g/l

ALCOHOL 11% vol.

VINIFICATION

VINEYARD YIELD 130 q.li/ha

HARVEST PERIOD

First ten days in September.

FERMENTATION

No fermentation.

MATURATION

In steel tanks for 3 months.

SECOND FERMENTATION

Fermentation of the must.

Bottle pressure 5 atm.

TRAINING SYSTEM

Guyot.

VINEYARD DENSITY

4000 vine/ha

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Ideal as an aperitif wine, but fine as well with antipasti, soups, broths, and fish recipes.

SERVING TEMPERATURE

6 - 8 °C. Open bottle at moment of serving.

GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

SIZE

750 ml bottle.