

Spumante Dolce

Cara Mea

Glera e Moscato.

Production area:

Vineyards situated on the slopes near the winery.

Altitude:

ca. 200 m.a.s.l.

Type of soil:

Clay and limestone composition.

Training system:

Sylvoz e Cappuccina.

Plants per-hectare:

3.000

Harvest period:

First ten days of september.

Wine Production method:

The ripe grapes are selected, put in cases, then softly pressed. Selected yeasts are added to the wine; fermentation is at 18° C. The wine is kept at low temperature in stainless steel tanks at a temperature of 0° C until the sparkling process.

It is done with a further fermentation in an autoclave with selected yeasts at 18° C for 30 days.

Characteristics:

Yellow straw colour with golden reflections.
Persistent and fine foam. Fruity bouquet with hints of roses and elder flowers.
Sweet taste, pleasantly fresh and persistent.

Best served with:

Ideal with desserts, cream cakes, italian Christmas Panettone.

Serving temperature:

6-8°C

Technical details:

Alcohol: 7,5 % vol.

Acidity: 6 g/lt

Net extract: 18 g/lt

Sugar: 60 g/lt

Pressure: 5 bar

