

TONY DA LAVORO

VINO SPUMANTE CUVEE

Extra Dry

Varietal: 70% Glera, 30% local grapes

Production area: Treviso

Altitude: 100m s.l.m

Trellising system: double-arched cane

Terroir: deep alluvial soil rich in clay

Slope and location: flat area

Yield: 180 quintals/hectare

Harvesting period: September 15 – 25

Alcohol content: 11%

Sugar content: 12 gr/l

Total acidity: 5,6 gr/l

Sulphites: 90 - 110 mg/l

Vinification: in white with soft pressing of grapes

Primary fermentation: settling of the must with selected yeasts at a controlled temperature of 18-19°C. Resting on the fine lees for at least 3 months.

Secondary fermentation: second fermentation in big vats for at least 30-40 days

Tasting profile:



pale straw yellow in colour
fine and persistent perlage



intense on the nose with floral notes of rose and white flowers
and fruity aromas of peach and lychee



soft with pleasant, aromatic return

Serving temperature: 7-8°C

Wine list name: Spumante Extra Dry

Pairings: Sparkling wine for aperitifs, perfect with savoury snacks and pastries.



GABE
tenute



0,75lt