

Sparkling wines line

“Gre Man”

Spumante Extra Dry

Product code	SIPC1	Grape variety	White wine varieties from our local area.
Alcohol content	11,5% vol	Total acidity	5,5 g/l
Residual sugar	14 g/l	Serve at	4-6° C
Vineyards	A combination of vineyards in the province of Treviso.		
Vinification	The grapes are picked in August and September. At the winery, the grapes are gently pressed and then undergo a slow fermentation process in stainless steel tanks using selected yeasts. The Charmat technique is used to produce this sparkling wine.		
Color	Straw yellow.		
Bouquet	Fruity and floral with hints of golden delicious apple and yellow flowers.		
Taste	The right balance between acidity and sugars gives this sparkling wine a harmonious flavour.		
Serving suggestions	The right balance between acidity and sugars gives this sparkling wine a harmonious flavour.		
Bottle size	0.75 L, 1.5 L		

