

Nettare dei Santi

viticoltori dal 1948

Verdea Extra

Bianco Frizzante

I.G.T.

Classification:

Sparkling white wine Igt Collina del Milanese

Blend:

Verdea 100%

planting system: guyot

density: 4500 plants/hectar

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reserved in harvest wagons and transported to the winery, where they are gently de-stemmed. Cold maceration at 8-10 ° for 24 hours of the crushed grapes in steel vats. Soft pressing with pneumatic presses. The must is fermented at controlled temperature 16-18 °, in steel tanks. Before bottling the wine is enhanced with a cheerful effervescence obtained with a natural refermentation in autoclave.

Alcohol content:

12°

Acidity:

5,8

Colour:

straw yellow with greenish reflections

Bouquet:

characteristic, delicately fruity and floral

Palate:

fresh, cheerful, pleasant, with hints of yellow pulp fruit and bitter almond.

Pairing:

aperitif, throughout the whole meal to accompany first and second courses light and delicate.

Aging:

to be drunk young, very young

Serving temperature:

6° - 8°C

Production:

14.000 bottles



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