



Ca' dei Giari

Valdobbiadene D.O.C.G Extra Brut Millesimato



HOW TO DESCRIBE ON WINE LIST

VALDOBBIADENE DOCG
Extra Brut Millesimato

It is used only Glera grapes, grown and harvested by hand in the vineyards of the small property of Simonetto family. The wine has a straw yellow color, a velvety, citrus and aromatic taste. Excellent aperitif for those who love dry wines, it goes to the whole fish.

TECHNICAL INFORMATION

Area	Valdobbiadene Hills, Veneto, Italy
Grape variety	Glera grapes 100%
Training system	Valdobbiadene method called "Cappuccina modificata"
Harvest Period	From 15 September to 30 September
Harvest	Hand selected
Yield (kg of grapes per Ha)	13.500 kg
Winemaking	Off skins by gentle pressing
Primary fermentation	Controlled temperature with selected yeasts
Fining	From 1 to 3 months
Foaming	"Charmat" method 180 days long
Available size	Bottle 0,75 l
Conservation	Keep upright, 12/18 °C, in dark place

ANALYTICAL FEATURES

Alcohol	11,5 % Vol
Sugar residue	5 g/l
Total acidity	6.00 g/l

ORGANOLEPTIC FEATURES

Colour	Pale Yellow
Perlage	Fine and persistent
Bouquet	Green apple, citrus fruits, grape and jasmine flowers
Taste	Velvety, fruity and aromatic
Serving temperature	6-8 °C
Sparkling method	"Martinotti – Charmat"

MATCHING

Excellent aperitif and for who loves all fish, with shell fish