

Blu Giovello



PROSECCO D.O.C. EXTRA DRY



GRAPES

Glera

PRODUCTION AREA

Prosecco D.O.C. Area

SOIL TYPE

Morainic

TRAINING SYSTEM

Guyot

PLANTING DENSITY

Medium

HARVEST PERIOD

First half of September

ALCOHOL CONTENT

11% vol

RESIDUAL SUGAR

16 g/lit

TOTAL ACIDITY

6,1 g/ lit

SERVING TEMPERATURE

6 - 8° C

AGEING POTENTIAL

Two years

FORMAT (ml)

750

WINEMAKING PROCESS

Harvesting is followed by light pressing and fermentation with select yeast at a controlled temperature of 15° - 16°C. Froth press in small tank with yeasts for two months at a low temperature.

TASTING NOTE

Light straw yellow with a lively mousse. A fresh and crisp sparkling wine, with fruity and flowery notes and a smooth refreshing finish.

SERVING SUGGESTIONS

An extremely versatile spumante wine, excellent as an aperitif, it is also ideal as an all-round wine.