



Giusti Sparkling Extra Dry



Production area:

Sparkling wine made with the best Glera grapes coming from vineyards located in the Veneto region in the Piave area of the Marca Trevigiana and more specifically from the vineyards of the “Case Bianche” estate.

Soil characteristics: Medium textured soil

Vineyard:

The Sylvoz training system is used, with anywhere between 3500 to 3500 vines per hectare.

Winemaking technology:

Fermentation off skins. Primary fermentation takes place with selected yeasts at a controlled temperature. Secondary fermentation is at a low temperature in pressure tanks.

Chemical characteristics:

Effective alcoholic strength: % vol. 11.00 ± 0.80

Sugar content: g/l 15.00 ± 2.0

Total acidity: g/l 5.70 ± 0.50

Physical characteristics:

Pressure in Bar at 20°C: 5.0 ± 1.0

Sensorial features:

Foam: lightly fading, with fine and persistent perlage.

Color: pale straw yellow with green hue.

Nose: intense yet delicate fruity and floral notes. At first rich Abate Fetel pear, peach, passion fruit and banana, that lead to citrus notes of clementine, green tea and Lesser Calamint.

Mouth: fresh and savory, very enjoyable and harmonious.

Serving temperature: 4 - 6 ° C.

Nutritional information:

1 g alcohol: 7 kcal.

1 l dry wine at 10°: 600kcal.

1 g sugar: 4 kcal.

Food pairings: Excellent both as an aperitif and throughout the meal; always suitable for important occasions.

Serving temperature: 6 - 8 ° C.

Storage: in a cool place, away from light and heat sources.

Type of packaging and arrangement for marketing: 0.75 l glass bottles packed in cardboard boxes containing 12 bottles.