



MATURANO EXTRA DRY

Denomination: maturano extra dry

Colour: pale yellow, chic perlage

Aroma: intense aroma characterized by fruity scents followed by floral notes

Taste: soft and dry at the same time

Grapes used: maturano 100%

Vinification: light pressing and vinification with the traditional method at controlled temperature

Sparkling wine: charmat method

Production process: refinement in steel containers

Maturation: about 30 days in bottles before its commercialization

Alcoholic content: 12,50% vol.

Sugar residues: 13 gr/lt.

Sparkling type: extra dry (3 bar)

Gastronomic coupling: a wine suitable for any occasion, particularly good with appetizers, seafood and dry pastry

Serving temperature: 6 - 8 °C.

Conservation keep in a fresh place, aware from heat and light
