



CANTINE
VOLPETTI



GRAN CUVÉE

SPARKLING WINE EXTRA DRY

Grapes: White grapes selection.

Vinification and second fermentation:

The grapes are softly pressed and the must is fermented at a controlled temperature. The second fermentation of the wine takes place in small stainless steel pressure tanks at low temperature for about 45 days.

Maturation: Stainless steel tanks.

Alcohol: 11,5% vol.

Residual sugar: 1,5%

Aphrometric pressure: 5 atm. at 20 °C

Serving temperature: 6-8 °C

Tasting profile: Pale straw-yellow colour, fruity and floral scent. Its flavor is soft, fresh and sapid.

Pairing suggestions: Excellent as an aperitif but can accompany the whole meal.