

Corte
Vittorio

CUVÉE DES BLANCS

EXTRA DRY



TYPE OF WINE: White sparkling wine

AGRONOMICAL FACTS

Grape varieties: Glera, Pinot Bianco, Chardonnay, Müller Thurgau
Cultivation area: Trentino – Veneto
Soil: medium clay calcareous soil
Training system: Guyot, Cappuccina and Pergola trentina
Density stems/ha: about 2800 – 3750 stems/ha.
Hectare yield: about 120 q.\ha.
Harvest: when the grapes reach the physiological ripeness, between August and September

OENOLOGICAL FACTS

Vinification: Charmat; cold soft crushing and fermentation at a controlled temperature, in this way the aromatic element of the grapes is preserved

Re-fermentation: the sparkling process is carried out using selected yeasts. The refermentation takes about 25 days, this is followed by a quite long phase (2-5 months) during which the fermentative lees are kept on top; this operation is called LONG CHARMAT and gives to the sparkling wine its characteristic fragrance as well as the persistence of the fine bubbles

TASTING NOTES

Color: straw yellow with greenish shades, fine and persistent perlage
Bouquet: intense with floral hints of jasmine and elderberry flowers, citrus and mineral notes
Taste: soft, non-intrusive, easy-drinking enhances the structure while it maintains optimum freshness
Pairing: ideal as an aperitif, it goes well with fish and suits all meal courses, it calls for a toast with friends and family

Service temperature: 6° – 8° C
Alcohol content: 11,5% by vol.
Residual sugar: 12 gr./lt
Total acidity: 5,3 gr./lt