



CA' Baradei

PROSECCO DOC TREVISO BRUT



Grape Variety Glera (semi-aromatic).

Description Sparkling wine produced through re-fermentation of the base wine in accordance with the Martinotti-Charmat Method. This technique for producing sparkling wine is aimed at enhancing the primary (aromas related to the grape variety) and secondary (aromas related to the fermentation) notes. It is less focused on the tertiary notes (related to ageing over yeasts) such as bread crust and yeast lysate, characteristics that are typical of the classic method. The resulting wine is low in alcohol, and extremely fresh and pleasant to the palate. It is considered a highly drinkable wine that can also be enjoyed on its own. In order to preserve this wine's freshness, it is advisable not to let it age, and to enjoy it within a year, storing it in a cold, dark and dry place.

Sensory Notes It is a bright straw yellow in colour, the perlage is fine and persistent, bringing the delicate aroma of acacia and wisteria blossom, Golden Delicious apple and Kaiser pear to the nose. It is fresh and fruity on the palate. It has a low residual sugar content of 6-8 g/l (Brut), making it a dry sparkling wine with an excellently fresh and lively acidity that is typical of the grape variety. On the palate, it leaves a trace of a slightly and particularly pleasant bitter after taste.

Pairings Excellent as an aperitif, or to accompany fried vegetables and foods in general, as well as mild and delicate cheeses. It can also be served with raw fish, such as tuna tartare, or with langoustine.

%vol 11°

 6/8 °C

 Spumante
Dea

 Package
of 6 bottles

 Available
in gift box

CA' Baradei