



CA' Baradei

PROSECCO DOC TREVISO MILLESIMATO



Grape Variety Glera (grapes originating from hilly areas).

Description Sparkling wine produced through re-fermentation of the base wine in accordance with the Martinotti-Charvat 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. This spumante originates from a cuvée resulting from the combination of grapes from a number of vineyards that are processed individually and aged over their own lees. This careful and precise method allows us to create an ideal base for the final product. Once the base cuvée has been attentively assembled, it is loaded into the autoclave for immediate low-temperature fermentation, using cryophilic yeasts in order to preserve all the characteristic aromas. This is followed by a period over yeasts for an average of one hundred days in the autoclave. 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. Also available as a 1.5-litre magnum with packaging suitable for special occasions.

Sensory Notes It is a bright straw yellow in colour, with greenish hues. The perlage is fine and persistent, very similar to that of naturally fermentation bottles. The nose is extensive, intense and elegant. It is dominated by the delicate aroma of white blossom, Golden Delicious apple and Kaiser pear. It has a light, harmonious and elegant flavour. Its residual sugar content is around 12-14 g/l (Extra dry), ensuring a low sweetness that renders the wine smooth and provides an excellent balance for the acidity that is typical of the grape variety.

Pairings It can be served as an aperitif, at the start of a meal, with seafood risotto or with raw fish dishes such as oysters or sushi. Excellent for a toast on special occasions.

%vol 11°

 6/8 °C

 Spumanti Italia
Magnum 1,5 l



Package
of 6 bottles



Available
in gift box

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