



# CA' Baradei

## PROSECCO DOC TREVISO EXTRA DRY



**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 (fragrances related to the grape variety) and secondary (fragrances 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 is 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 cool, 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, and Golden Delicious apple and Kaiser pear to the nose. It is fresh and fruity on the palate. 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** 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

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