

P I E R A

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075
CARATI

**MILLESIMATO
SPARKLING EXTRA DRY**



GRAPES: 80% Glera, 20% Chardonnay
PRODUCTION AREA: Between Venice and the Dolomites
ASPECT AND ELEVATION: 100-350 meters above sea level
SOIL TYPE: Morainic
TRAINING SYSTEM: Cappuccina System
PLANTING DENSITY: 4000 – 4500 vines per hectare
HARVEST PERIOD: Half of September
RELEASE: End of the year
ALCOHOL CONTENT: 11% vol
RESIDUAL SUGAR: 13 g/ lit
TOTAL ACIDITY: 5,90 g/ lit
SERVING TEMPERATURE: 6° - 7° C
RECOMMENDED GLASS: Medium-sized, tulip-shaped glass
AGEING POTENTIAL: Two years
FORMAT (ML): 750
CALORIE: 70/80 Kcal/ 100 ml

WINEMAKING PROCESS

After a soft and light pressing, the must ferments without skins in steel tanks at a controlled temperature for about ten days adding selected yeasts. Second fermentation takes place using the Charmat method in stainless steel for about two months at low temperatures for a slow fermentation and a fine and elegant perlage.

SERVING SUGGESTIONS

Excellent as an apéritif, this wine can either open or close the meal. Perfect with crustaceans and shellfish, ideal for special occasions or for quick snacks.

TASTING NOTE

Straw brilliant yellow with a very fine and persistent perlage. Fruity scent of green apple and pear, with a fine undertone of citrus. Pleasantly sapid with a silky mousse and acidity.