

O75

CARATI

MILLESIMATO EXTRA DRY

**GRAPE VARIETIES**

80% Glera, 20% Chardonnay

PRODUCTION AREA

Alta Marca Trevigiana and Pordenone

SOIL TYPE

Morainial

TRAINING SYSTEM

Capuchin or double guyot

PLANTING DENSITY

Medium

HARVEST PERIOD

First half of September

RELEASE

End of the year

ALCOHOL CONTENT

11% vol

RESIDUAL SUGAR

13-15 g/lit

TOTAL ACIDITY

5,9 g/ lit

SERVING TEMPERATURE

6 - 7° C

RECOMMENDED GLASS

Chalice glass

AGEING POTENTIAL

Two years

FORMAT (ml)

750

VINIFICATION

After a light, soft pressing, the must ferments without skins in steel tanks under controlled temperatures of 17°- 18°C for about ten days on selected yeasts. Prise de mousse in pressure tanks for about two months at low temperatures (14°- 15°C) to induce slow refermentation for a fine perlage. Then the wine rests on the lees for about two months.

ORGANOLEPTIC CHART

Brilliant straw yellow, very fine and persistent perlage.

Fruity aroma reminiscent of green apple, pear with hints of citrus fruit. Pleasant and vibrant from the mousse melting in the mouth, while enfolding pleasant savouriness and acidity.

FOOD PAIRING

Excellent as an aperitif, or to start or conclude a meal. Perfect with shellfish and seafood; it is great for both festive occasions and quick snacks.