

# CUVÉE

Sparkling wine Extra Dry



**Grape Variety** : Glera and Pinot Grigio

**The Vineyard** : Breeding system Sylvoz characterized by a scarce bud load. Clay rich soils between the rivers Piave and Livenza.

**Colour** : Straw yellow

**Sensory Profile** : Complex scents. Predominant floral note with pineapple and pear aftertaste.

**Taste** : Balanced, fine and persistent.

**Pairings** : Excellent both as an aperitif and mixed with bitters. Good to have with seafood soups, pasta with meat sauces, fresh cheese and white meats. Works well for the preparation of cocktails.

**Vinification** : Soft pressing, static decantation, fermentation at controlled temperature with inoculation of selected yeasts.

**Froth capture** : Charmat Method (Italian Method)

**Alcohol content** : 11% Vol

**Residual sugar** : 16 g/L

**Serving** : 6-8 °C

**Bottle and content** : Cuvée med bottle - 750 ml

**Packaging** : 6 Bottles pack - Vertically stored



**Az. Agr. Villa Valonte di Battaglini Andrea Massimo**

Via Basalghelle, 10 - Vallonto di Fontanelle TV

Sede legale: Via C. Battisti 35, Vazzola TV

C.F. BTTNRM92E16M089A - P. IVA: 04772770261

Web: [www.villavalonte.it](http://www.villavalonte.it)

Email: [info@villavalonte.it](mailto:info@villavalonte.it)

Tel: +39 346 1068106