



CASABACCICHETTO

CUVÉE EXTRA DRY

*“An aperitif that is fun to drink. Lively, fresh and fruity”
A pleasant blend of three local aromatic grape varieties which make a new and different style of sparkling wine.*

Sparkling White Wine	Extra Dry	White grapes cuvée	11,5% Vol
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Ponte di Piave, via Salute



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers.



The cool breezy climate enjoyed by this area allows for a later ripening of the grapes, hence an enhancement of the freshness and aromas of the wine.



Delicate crushing employing a selection of the soft est pressings. Static settling of the must at a low temperature. Fermentation takes place in stainless steel at a controlled temperature of 18 °C. After two rackings the wine matures in stainless steel.



Delicate perlage. It owes its elegant perlage to the slow second fermentation in pressurized vats. The aroma recalls green apple enhanced by peachy notes and hints of rose petals. In the mouth it is persistent and has a delicately aromatic finish.



Great as an alternative aperitif to be enjoyed in the company of friends and family.



Suggested serving temperature
8 °C