

CÀ MAJÒL EXTRA DRY

Area of origin: Glera grapes from family vineyards in Treviso

Harvest: september, hand made

Winemaking: soft pressing and static decantation

Fermentation: in stainless steel at controlled temperatures with selected yeasts

Prise de mousse: Charmat Method

Alcohol: 11,50 % vol.

Sugar: 14 - 16 g/l

Perlage: fine and persistent

Characteristics: bright straw-yellow color with green reflections. Flowers, acacia and wisteria prevail. Fruity where the ripe apple prevails, the Abate pear and the yellow peach. A harmonious taste that transmits balance to the palate.

Serving temperature: 5 / 7 °C

Storage: in vertical position

