



GOLD CUVÉE

Extra Dry

Our Gold Cuvée Extra Dry is a premium selection of the finest white grape varieties cultivated in the high Northern slopes of Treviso.



TYPE: Sparkling Wine.

ORIGIN: Vineyards of the Treviso area.

GRAPE VARIETY: Various white grape varieties.

ALTITUDE: From 150 to 200 m. asl.

AVERAGE AGE OF VINEYARD: Over 45 years old.

HARVEST: September.

VINIFICATION: Traditional white vinification: soft pressing of the grapes with a pneumatic press, fermentation at a controlled temperature of 17-18°C in large sealed vats. Slow fermentation at a temperature of 16°C. Microfiltration before bottling.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 13 g/l.

TOTAL ACIDITY: 6 g/l.

ORGANOLEPTIC CHARACTERISTICS: It is a subtle and aromatic sparkling wine with a distinctive, refined bouquet. Pale straw yellow in colour, a fine and persistent perlage. Intensely fruity on the nose with notes reminiscent of yellow apple, peach and delicate acacia flowers. On the palate it is fresh with a sapid base. A delightful fruitiness and fragrant aftertaste.

SUGGESTIONS: Served chilled at a temperature of 6-8 °C.

PRESERVATION: Store bottles upright in a cool place away from light, avoid prolonged storage in the fridge.

FOOD PAIRINGS: Excellent as an aperitif and a superb match with cold cuts and cheese, as well as delicate first courses.

UNIGRADE srls

Via Campazzi 4 31049 Valdobbiadene TV (Italy)

tel: +44 (0) 7831720381 - www.vivaearth.co.uk - info@vivaearth.co.uk