



V83208075

## Millesimato Spumante Brut - cl 75

Ca' Neri Millesimato is a charming sparkling wine, obtained thanks to a specific oenological technique leading to the creation of bubbles and relevant perlage. Thanks to the bubbles, which stimulate the taste buds and enhance the perception of flavors, sparkling wines are versatile and easy to match.

**Production Area:** Veneto, Italy  
**Plants per Hectare:** 3000-4000  
**Training System:** Sylvoz  
**Harvest Period:** Mid-September  
**Yield per Hectare:** 140 q/Ha

### Characteristics:

#### Production Area

> Ca' Neri Millesimato is obtained by a blend of different vines (Glera, Chardonnay and Pinot) grown in territories where the mild climate, favorable exposure, draining calcareous clay soils result in a good acidity and excellent notes.

#### Production Process

- > Around mid-September, grapes are harvested and moved to the winery in order to prevent mechanical damages, premature oxidation, microbial contamination and exposure to the sun, which may cause alteration and impair quality.
- > Grapes are gently pressed removing the stems, the must is separated from the skins and then cleaned.
- > The first fermentation occurs in steel tanks with the addition of selected yeasts.
- > In accordance to the Martinotti method, the second fermentation occurs in cuve close at a controlled temperature of 14 °C, to preserve the primary aromas of the grapes. When sugars are transformed into alcohol, yeasts release carbon dioxide, making the wine "sparkling".
- > At the end of the process, the wine is cold stabilized, filtered and bottled.





**Organoleptic Characteristics:**

**Color and Appearance:** Straw yellow, fine and persistent perlage.

**Bouquet:** Fruity (apple, peach) and elegant floral (acacia) notes.

**Taste:** Dry, lively, fresh, quite soft, with a pleasant sapidity and balanced acidity.

**Chemical Characteristics:**

**ABV:** 11%

**Sugar, g/l:** 10-13

**Total Acidity, g/l:** 5,00-6,50

**Serving Temperature:** 4-5 °C

**Serving Suggestions:** Excellent as an aperitif and in cocktails, it goes particularly well with starters, first courses with fish sauces, fish (steamed, baked or in foil) and with meat such as chicken and turkey.

**Enjoy it within:** 18 months.



**Recommended Glass:** Flute.