

“Gardis” Millesimato Extra Dry

MILLESIMATO EXTRA DRY

Light straw yellow colour with greenish reflections. Intensely fruity bouquet, in particular the apple and white flesh fruit can be noticed. Wonderfully fresh and vital taste with a creamy perlage and fruity notes that delight the palate. Pairings: excellent as an aperitif and for all occasions.

Area of production: Colli Trevigiani, Conegliano-Valdobbiadene

Grapevine: Glera

Chemical characteristics:

Actual alcohol,% vol 11,00 <11,80 | Sugars, g/l 14,50 +/- 1,0
| Total acidity, g/l 5,70 +/- 0,50

Physical characteristics: aphrometric pressure Bar at 20°C – 4.5 +/- 1.0

Serving temperature: 4-6°C

Glass bottles of 0.750 l capacity packed in **12 cartons**.