

PS
WINE

premium wine selection

Vini di Qualità



Franciacorta Extra Brut

Castelveder

CLASSIFICATION	D.O.C.G.
TYPE	Sparkling
REGION	Lombardy
PROVINCE	Brescia
GRAPE VARIETY	100% Chardonnay
TYPE OF FARMING	Conventional
HARVEST	Manual, at the end of August, with a careful selection of Chardonnay grapes from older vineyards.

VINIFICATION

The base wine is produced with fermentation in stainless steel tanks at controlled temperature.

MATURATION

After the maturation of the base wine in stainless, the next step is bottling with the *pris de mousse* in bottle. The wine matures on the lees for a long period and then the disgorgement follows.

TASTING NOTES

The color is bright straw yellow with green highlights. It reveals an intense and fresh perfume with an elegant bouquet of citrus notes with the strong presence of yeasts and almond. The taste is large, strong and austere. It is appealing as an aperitif or enjoyed with fresh shellfish, caviar, smoked salmon, mild cheeses, seafood brochettes and risotto with asparagus.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.