

**JOANI
MILLESIMATO
EXTRA DRY**

Cod. 009 Sapidity and freshness. Fine and persistent bubbles.

TECHNICAL DATA

Grapes: 100% Glera.
Production Area: Veneto Region, Province of Treviso

Soil: Clayey and calcareous
Vineyard Exposure: South
Vineyard Height: 180 m above sea level
Training System: Double overturned
Production u/ha: 18,000 kg.

Vintage: September

Vinification: This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.

Sparkling Wine Production Process: The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour: Straw yellow with greenish reflections.

Bouquet: Hints of flowers, apple, pear and citrus fruits also in the mouth.

Flavour: Soft and velvety, harmonious and savory.

Recommended Food: Ideal as a refreshing aperitif. Well paired with pasta and first courses, fish, vegetables and white meat dishes.

Serve at: 8°C (46° F)

ANALYTICAL DATA

Alcohol Content: 11.5°
Residual Sugars: 8 g/l
Total Acidity: 6 g/l
Pressure: 5,5 bar
Format: 750 ml

NUTRITION FACTS Nutrients Per serving (one glass) 100ml

Energy: 272 KJ / 67 Kcal
Protein: <1 g
Fat: <1 g
Carbohydrate: 1,0 g

