



## GLERA MILLESIMATO

### CHARACTERISTICS

**TYPE:** Sparkling Extra Dry

**COLOUR:** White

**DESIGNATION:** GLERA SPUMANTE EXTRA DRY MILLESIMATO

**SENSATIONS:** This sparkling wine has a fine, elegant and persistent bead. It is a weak straw-yellow colour, with greenish hues. It smells intense, clear a fruity to the nose, with the typical varietal aroma, and tastes dry, full, a bit salty and harmonic.

**CULTIVATION:** Sylvoz training system, 3,300 vines per hectare  
**WINEMAKING PROCESS:** Free-run must obtained from the soft pressing of Chardonnay and Glera grapes is fermented at a controlled temperature of around 16 °C. The resulting wine shall then be transferred to the autoclave to undergo the Charmat process and then bottled.

**AVERAGE YIELD:** 180 q/HA

**DEGREE:** 11,0%

**PAIRINGS:** Ideal as an aperitif. It goes extremely well with all entrées and fish dishes.

**SERVING TEMPERATURE:** 6-8°C

**CONTENT:** 0,75 LT



6-8 °C



*dal 1950, vini per passione*

**RIGONI**  
**VITTORINO**

