



Valdobbiadene

Denomination of Origin Controlled and Guaranteed

Extra Brut

Capo genio



Origin: it comes from the sinuous hills of the Valdobbiadene area, where historically, the Glera variety expresses its highest quality

Method: Charmat, with refermentation in autoclave; maturation on yeast 4 months

alcohol: 11,5% vol

sugar: 0 g/L

caratteristiche: sparkling wine with particular aromatic and taste complexity thanks to thanks to the long aging on the yeast during the second fermentation the intense aroma and the important acidity make it ideal as an aperitif but also to accompany raw fish and crustaceans. Serve at 6/8°C

