

SPUMANTE EXTRA DRY MILLESIMATO

ITALIAN SPARKLING WINE

Disegna's Estate is located in the North East of Italy, close to the Venice area.

Their sparkling wine, Spumante Millesimato Disegna is known for its intense floral bouquet and rather unique essence. The wine's aroma stems from its long exposure to the sun's rays (whereas the vine's leaves are pruned regularly over the summer months) and the significant difference between daytime and nighttime humidity.

The Spumante Millesimato Disegna gets its particular flavourful taste from the soil, which is made up of ancient minerals, post-glacial sandstone, and numerous fossil fragments. The Glera grapes characterize the wine with a unique freshness leaving exotic aromatic hints in the nose, and the Chardonnay grapes complete the palate giving a creamy sensation.

The Long Charmat vinification process guarantees an elegant wine, with a fine and persistent perlage.

The new sleeve packaging catches the eye while at the same time, protects this delicate Spumante wine from the light and the heat, ensuring it stays fresh as long as possible. The result is a fantastic aroma and taste. The earthy notes enhance the flavours of the wine and make it stand out from the rest.



MASSIMO DAVANZO

massimo@solocru.com,
www.solocru.com,
437.994.6523



Vineyard: Azienda Agricola Disegna

Production Area: Annone Veneto - Veneto Region - Italy

Grapes: Glera, Chardonnay

Yield: 120 Q/Ha (25,000 bottles/year)

Vinification:

- The grapes are carefully selected in the vineyard and are quickly transported to the cellar, where they are destemmed and soft pressed in a pneumatic press
- The alcoholic fermentation process occurs in stainless steel tanks, taking ten days to finish
- The secondary fermentation, uses the Charmat method, in an "autoclave" for 45 days at a low controlled temperature, adding natural yeast, and organic sugar cane to the still wine
- Once the sparkling wine is ready, it is filtered and transferred to the bottle using the isobaric technique which ensures the flavour and perlage are maintained

Sugar: 15 g/L

Dry Extract: 24 g/L

Alcohol: 11% Vol

Aging: 2 years

Colour: Straw - yellow

Bouquet: Rich in floral, fruity scents marked by a dominant ripe apple note, elegant.

Flavour: Full flavoured, persistent and harmonious, all enhanced by the mineral notes

Serving Suggestion: Excellent as an aperitif or on its own. Best paired with delicate appetizers, fish, and seafood main courses.

