



CUVÉE EXTRA DRY - "I BLANC"

ITALIAN SPARKLING WINE

Known worldwide for their high quality wines, 47 Anno Domini Estates among the first vineyards to produce Prosecco, now loved and consumed by many. The I Blanc cuvée is an evolution of the original Prosecco, using the same base grapes, blended with native grapes and vinified using the floating method. This technique is used to separate the liquid and the solid parts of the must.

The Enologist uses this technique as it clarifies the wine without using any chemical filtering. Additionally, during the second fermentation only natural yeasts and cane sugars are used in the wine.

This results in a natural wine in line with the sustainable and organic agriculture adopted by 47 Anno Domini Estates.



CUVÉE EXTRA DRY - "I BLANC"

ITALIAN SPARKLING WINE

Classification: V.S.Q.

Vinyard: 47 Anno Domini Estates

Production Area: Treviso countryland - Veneto Region - Italy

Grapes: 85% Glera, 15% Chardonnay, Verdiso, bianchetta Trevigiana, Perera, Pinot

Yield: 160 Q/Ha

Vinification: The grapes are meticulously selected and harvested when they reach the peak ripeness. They are then softly pressed and the obtained must is cooled and clarified using the flotation technique. Once the alcoholic fermentation has occurred, the wine is then cooled once more at a temperature between 10-12 °C for eight days. At this point these wines are ready to be blended by the Enologist into the perfect cuvée. The cuvée is then filtered, and the necessary sugar and yeasts are added starting the secondary fermentation that takes place in autoclaves. This cuvée is ready after 45 days and the bar pressure has reached 6 atm.

Alcohol: 10.5% Vol

Sugar: 14 g/L

Dry extract: 21.10 g/L

Colour: Light straw yellow with nuances of green, and a persistent fine perlage.

Bouquet: Fine, elegant, and dry, with hints of golden apple, banana and white wild flowers.

Flavour: light, bubbly, fragrant, velvety and slightly sapid.

Serving Suggestion: Best as an aperitif. Pairs nicely with cured meats, fish, vegetables, and fried foods. Particularly appreciated when paired with any fish.

Serving Temperature: 6-8 °C

Aging: 2 years.

Result: An extra dry Cuvée, a brilliant sparkling wine, with fine bubbles that linger in the mouth. This sparkling wine preserves the fragrant, fruity, harmonic bouquet of the grapes.