

"JUST BLANC" SPARKLING WINE EXTRA DRY

"Just Blanc" is the new Extra Dry Sparkling Wine by Giusti Wine that gives vivacity, freshness and lightheartedness. The exciting design gives us color and joy to celebrate unforgettable moments of conviviality.

Grape variety: Glera Estate: Case Bianche Soil: Medium-textured soil with presence of gravel Training system: Sylvoz Density: About 4.000 per hectare Vinification: White vinification of the base wine with selected yeast. The second fermentation takes place in an autoclaves at low temperature. Actual alcohol: % vol. 11.00 ± 0.50 Sugars: g/l 16.00 ± 1.0 Total acidity: g/l 5.70 ± 0.50 Overpressure: 5,5 bar

Sensory Profile

Evanescent mousse with fine and persistent perlage. The color is pale straw yellow with greenish reflections. The aroma is intense yet delicate fruity and floral notes. At first rich Abate Fetel pear, peach, passion fruit and banana, that lead to citrus notes of clementine, green tea and Lesser Calamint. It has a fresh taste and good structure in the mouth, and is pleasant and harmonious on the palate.

Food pairings : Excellent both as an aperitif and for the whole meal; always up to the most important occasions.

Serving temperature: 6 - 8 ° C.

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