



GIUSTI WINE



GIUSTI "JUST BLANC" VINO SPUMANTE EXTRA DRY

Grape variety: Glera

Estate: Case Bianche

Soil: Medium textured soil

Training system: Sylvoz

Density: About 3,500 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 ± 0.80

Sugars: g/l 15.00 ± 2.0

Total acidity: g/l 5.70 ± 0.50

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.

Soc. Ag. Giusti Dal Col srl Via Arditi 14/A - 31040 Nervesa della Battaglia (TV) - Italia

Tel. +39.0422.720198 - E-mail: welcome@giustiwine.com | giustiwine.com

IG @giusti_wine | FB @giustiwine