

ARCOBELLO

VINO SPUMANTE
EXTRA DRY

Low Alcohol
Sparkling
8,5 %



Grapes: mainly Glera.

Vineyard area:

The grapes are grown in vineyards in the Treviso province of the Veneto in North East Italy. The vines are planted at a high density of 4-5,000 vines per hectare.

Harvest:

The harvest is carried out in mid-late September when the grapes have reached full maturity, while retaining the high level of acidity needed to make a good spumante.

Vinification:

The grapes are de-stemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow the natural sedimentation of the solids and separation from the juice.

Primary fermentation:

Selected yeasts are added to initiate fermentation, which takes place off the skins. Fermentation is in stainless steel tanks at a temperature not exceeding 18° C and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked.

Secondary fermentation:

This fermentation process transforms the liquid into a spumante. It takes place in small stainless steel autoclaves at a temperature not exceeding 14° C, with the slow-working yeasts creating a wine with an elegant perlage and a fresh aroma.

Tasting notes:

Arcobello Spumante has a noticeable bright straw colour and a beautiful, fine mousse. The lovely perfumed bouquet has hints of citrus, peach and apple plus a distinctive aroma of white flowers. The palate is soft and creamy, with a wonderful balance of gentle bubbles, acidity and fruit flavours. Perfect chilled as a lovely aperitif, but it also has enough character and versatility to accompany a variety of dishes from grilled fish to fruit and desserts.