

# VINO SPUMANTE

## MAPPAI - Extra Dry



**TYPE:** Sparkling Extra Dry

**GRAPE:** 100% Glera

**PRODUCTION AREA:** Valdobbiadene Conegliano

**HARVEST:** Strictly handpicked and put in small containers

**VINIFICATION/SPARKLING WINEMAKING:** vinification in white, in the absence of skins. Soft pressing of the whole grape, natural settling and fermentation at a controlled temperature of 20 °. The second fermentation takes place at low temperature in an autoclave with a short pause on the lees to preserve the fruitiness.

### ORGANOLEPTIC FEATURES


**COLOUR:** light and bright straw yellow , with lively and lingering perlage.

**AROMA:** at the nose presents pleasant scents of flowers

**TASTE:** fine, delicate and elegant, characterized by a pleasant sensation of ripe grapes

**SERVICE:** at 8/10° temperature and uncorking the bottle at the moment of consumption

**FOOD PAIRING:** Excellent as an aperitif, it pairs perfectly with light first courses and white meat or fish second courses.

**Size:** 0,75 liter 

### DATI ANALITICI

**ALCOL:** 11.5%vol

**ACIDITÀ TOTALE:** 5 g/l

**ZUCCHERO:** 14,5 g/l

### Curiosity

“Mappai” is the dialect name to describe the cadastral parcel, also called Mappale. In Italy, it is the portion of a soil or building owned by the same individual or company. It is a continuous portion of land, located in the same municipality, belonging to the same owner, of the same quality of growing and of the same productivity class.



PRINCIPIO  
DI DOMINANZA



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