

VINO SPUMANTE

CUVÈE ANGELICA - Millesimato 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: Fresh, soft and savory

TASTE: fine, delicate and elegant, characterized by a pleasant sensation of citrus notes

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

FOOD PAIRING: Excellent as an aperitif, it pairs perfectly with appetizers and fish courses.

Size: 0,75 liter



ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5 g/l

SUGAR: 15,5 g/l

Curiosity

In 2010 the family was enriched with a new and long-awaited child, Angelica Lidia. For the occasion we decided to dedicate to her a particular cuvée with a refined, elegant and delicate guise, just like a little princess just arrived on Earth. Children are our future and we have to teach them respect and importance for the wonderful territory that surrounds us.



PRINCIPIO
DI DOMINANZA



TORRE ZECCHEI

Via Capitello Ferrari, 1C
31020 Valdobbiadene (TV)
Ph. +39 0423 976183
info@torrezecchei.it