

# VINO SPUMANTE

## CUVÉE ANGELICA - Millesimato Extra Dry



**TYPE:** Sparkling Extra Dry

**GRAPE:** 100% Glera

**PRODUCTION AREA:** Valdobbiadene Conegliano

**HARVEST:** Strictly manual harvest in small containers

**VINIFICATION/SPARKLING WINEMAKING:** White winemaking, vinification in the absence of grape marcs. 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 CHARACTERISTICS

**SIGHT:** Light and bright straw yellow, with lively and lingering perlage

**SMELL:** Fresh, soft and savory

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

**SERVICE:** It's recommended to serve the wine at a 8/10 °C temperature and to uncork the bottle at its 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 packaging, just like a little princess just arrived on Earth. Children are our future and we have to teach them the respect and the 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