

VINO SPUMANTE

MAPPAI - 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: At the nose presents pleasant scents of flowers

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

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 light first courses and white meat or fish second courses

Size: 0,75 liter 

ANALYTICAL DATA

ALCOHOL: 11.5%vol

TOTAL ACIDITY: 5 g/l

SUGAR: 14,5 g/l

Curiosity

"Mappai" is the dialect name to describe the cadastral parcel, also called "Mappale". In Italy, it's 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



TORRE ZECCHEI

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