

GASPARETTO  
HOW DO  
YOU FEEL  
**GRAN  
CUVÉE  
SPUMANTE  
DRY**



**Bottle Size:** 0.75 l  
**Case:** 6 bottles

**Grape variety:** 50% Glera, 30% Chardonnay,  
20% Pinot Grigio

**Production area:** Veneto

**Vinification:**

After being carefully harvested, the grapes are gently pressed to obtain the must, which is then inoculated with selected yeasts and fermented at a controlled temperature of 15/16 degrees.

**Sparkling Process:**

The sparkling process occurs using the Charmat-Martinotti method.

**Alcohol Content:** 11%

**Sugar residue:** 17 Gr/L



**Wine color:**

Straw yellow, lively perlage.



**Bouquet:**

Aromatic hints of golden apple, ripe peach, apricots and banana.



**Taste:**

Soft, harmonious and characterised by an elegant sweetness on the palate.



**Pairing:**

Excellent as a toast at the end of a meal, it goes very well with fish dishes, mature cheeses and desserts.



**Serving Temperature:**

6° - 8°