



**ALTHEA**  
DAL CUORE DEL PROSECCO



## SPUMANTE MARIKA

### EXTRA DRY

#### CHARACTERISTICS

**Grapes:** Glera, Bianchetta, Perera.

**Harvesting type:** Hand picking

**Harvesting time:** From the second half of September

**Production zone:** Treviso Province

**Production method:** Charmat Method

**Residual sugar:** 13 - 18 g/l

**Alcohol level:** 11% Vol.

**Storage and service:** Bottles should be stored in a cool and dry place away from light and heat. We suggest to serve our Spumante Althea at a temperature of 6-8 ° C / 43-46 ° F, in a large tulip-shaped glass.

#### WINE PROFILE

**Appearance:** Straw yellow. Fine perlage.

**Nose:** Fruity and floral bouquet.

**Palate:** Pleasant and fresh at the palate.

#### PARINGS

Ideal for all occasions, as an aperitif or paired with light dishes.