



ALTHEA

DAL CUORE DEL CONEGLIANO VALDOBBIADENE



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: 11,5% 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.