



Prima Stilla

SPARKLING WHITE WINE

MILLESIMATO Extra Dry



6-8 °C
SERVICE
TEMPERATURE



160-180 K
ANNUAL
PRODUCTION



11,5%
ALCOHOL



14-16
RESIDUAL
SUGAR (G/L)



5,6
TOTAL
ACIDITY (G/L)



0,75 l
SIZE



6
BOTTLESE

PROFILE:



RECOMMENDED GLASS



Flûte

GRAPES VARIETIES

White native and international grapes

VINEYARD AND TYPE OF LAND

The Vineyards are grown on medium textured clay soil

VINIFICATION AND AGING

Soft pressing of grapes, cold settling of the must (5-7°C) and start the fermentation. Further fermentation in autoclave at temperature of 15°C for about 30 days. Next stay on yeast for 30 days and then bottling and aging in bottle for 20 days.

WINE LAYOUT AND PAIRINGS

Pale yellow colour, fruity scent and soft perfume of bread from the stay on yeasts in autoclave. Soft and mineral taste make this wine perfect for every moment.

FOOD PAIRING



Asparagus omelette



Stuffed Vol-au-vent



LE MANZANE®