



LEMANZANE®

CUVÈE PRIMASTILLA

Vino Spumante Bianco Millesimato Extra Dry



PROFILE:

FLORAL	● ● ● ● ●
FRUITY	● ● ● ● ●
MINERALITY	● ● ● ● ●
SMOOTHNESS	● ● ● ● ●
FOAM	● ● ● ● ●



FLUTE



6-8 °C

SERVICE
TEMPERATURE



160/180

MILA
PRODUCTION
PER YEAR



11,5%

ALCOHOL



15-17

RESIDUAL
SUGAR (G/L)



5,6

TOTAL
ACIDITY
(G/L)

GRAPE VARIETIES

Glera + local grapes

VINEYARDS AND TYPE OF LAND

The Vineyards are grown on medium textured clay soil. Harvest: hand picked from late August to early September

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 40-45 days. Next stay on yeast for 30 days and then bottling and aging in bottle for 30 days.

WINE LAYOUT AND PAIRINGS

Pale yellow colour, fruity scent and soft perfume of bread for the stay on yeasts in autoclave. Soft and mineral taste make this wine perfect for every moment. Served at 8-10 °C.

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