

Cod. 009

Joani Spumante Millesimato Extra Dry



Made with Glera-Chardonnay grapes coming from the hills of Montello, where grandfather Giovanni, better known as Joani, was born. We dedicate this sparkling wine to him and his land. An elegant wine with a rich bouquet and a savoury taste.

TECHNICAL DATA

Grapes:	85% Glera - 15% Chardonnay
Production Area:	Veneto Region, Province of Treviso. It is made with rigorously selected grapes coming from a vineyard belonging to the Winery and located in the Montello Area.
Soil:	Calcareous
Vineyard Exposure:	South
Vineyard Height:	180 m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	September
Vinification:	This wine is first obtained in its still form from grapes that are crushed and cryomacerated according to the Gianfranco Follador® Method, then carefully fermented.
Sparkling Wine Production Process:	The second fermentation occurs in an autoclave according to the Martinotti method (Charmat) followed by a long refinement on the yeasts at 0°.

ORGANOLEPTIC PROFILE

Colour:	Bright straw yellow. Very fine and persistent bubbles.
Bouquet:	Elegant, rich and harmonious with an intense scent of apricot, wisteria and acacia.
Flavour:	Balanced acidity, savoury, full-bodied with a dry final taste.
Recommended Food:	Good with pasta and rice dishes, white meat and fish.
Serve at:	8° C (46° F)

ANALYTICAL DATA

Alcohol Content:	11,5°
Residual Sugars:	15 g/l
Total Acidity:	6 g/l
Pressure:	5,5 bar
Format:	750 ml

NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy:	282 KJ / 68 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

