

Cod. 012

## Kleofe Millesimato Extra Brut



A rich bouquet and a savoury taste. Bright straw yellow. Very fine and persistent bubbles.

### TECHNICAL DATA

Grapes: 100% Glera.  
Production Area: Veneto Region, Province of Treviso

Soil: Clayey and 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: Straw yellow with greenish reflections.  
Bouquet: Hints of rose, wisteria, white peach and pear.  
Flavour: Soft and velvety, harmonious and savory.  
Recommended Food: Ideal as a refreshing aperitif. Well paired with pasta and first courses, fish, vegetables and white meat dishes.  
Serve at: 8°C (46° F)

### ANALYTICAL DATA

Alcohol Content: 11.5°  
Residual Sugars: 3 g/l  
Total Acidity: 6 g/l  
Pressure: 5,5 bar  
Format: 750 ml

### NUTRITION FACTS

Nutrients Per serving (one glass) 100ml

Energy: 267 KJ / 66 Kcal  
Protein: <1 g  
Fat: <1 g  
Carbohydrate: 1,0 g



*Vegan friendly*

