

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:	280m above sea level
Training System:	Double overturned
Production u/ha:	18,000 kg
Vintage:	End of September/October
Sparkling Wine Production Process:	After the cryomaceration that lasts 12-18 hours, select yeasts are added and the wine becomes bubbly in according to the Charmat method with secondary fermentation in autoclave for about 90 days at a temperature of 16-18 °C.

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:	8/9° C (46°/48° 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:	286 KJ / 69 Kcal
Protein:	<1 g
Fat:	<1 g
Carbohydrate:	1,5 g

