

Degagè Vino Spumante

GRAPE:	Glera
PRODUCTION AREA:	Flatlands and hill country of Veneto
ALTITUDE:	0 - 400 metres above sea level
SOIL TYPE:	Morainic in origin, tending to clay
TRAINING SYSTEMS:	Sylvoz
PLANTING DENSITY:	2,300 - 3,500 vines per hectare
HARVEST PERIOD:	First half of September
ALCOHOL CONTENT:	11.5% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	2/3 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

TECHNICAL INFORMATION

Careful refermentation using selected yeasts is carried out at controlled temperatures of 15 - 18 °C with an appropriate period of lees contact. The meticulously monitored final stage of isobaric bottling and a brief period of bottle ageing imbue the wine with time-defying freshness, fragrance and flavours.

TASTING NOTE

The star-bright straw yellow hue and lingering streams of tiny bubbles usher in subtle aromatics of flowers laced with pear and peach-like white-fleshed fruits. Full-bodied elegance in the mouth is perked up by palate-stimulating freshness.

FOOD MATCHINGS

Vibrant thrust on the palate makes this wine an outstanding aperitif and a fine partner for mouthwatering appetisers.

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