

## NonnoG Spumante Extra Dry D.O.C.

### Region of origin

Veneto, Italy

### Production area

Valdobbiadene and surrounding towns.

### Grape variety

Prosecco in purity

### Farming System

Capuccina-Silvoz

### Wine production process

Grapes cleaned and cooled, picked by hand in the final stage of the harvest when the grapes are at their ripest.

Grape squeezing is preceded by a dynamic maceration, with this technique more pronounced colors and flavors are extracted from the skins.

Fermentation carried out at controlled temperatures.

### Aging techniques

Kept for several months in contact with its lees moved regularly.

Clarification achieved by low temperature and a subsequent filtration.

Autoclaves secondary fermentation that lasts at least 45 days is done to gain foam, thereby giving the final product strength and well-defined aromas.

### Tasting notes

Brilliant yellow straw with a vivid bubbles development.

Robust in the mouth with strong reminiscent aromas of banana and ripened apple.

### Serving

Suitable for ending the meal with dessert. It can also be appreciated when served with the appetizers.

It combines easily with vegetable soups, seafood and poultry.

### Suggested serving temperature

8 ° C

### Alcohol content

11 °

### Overall acidity

5.3 Grams per liter (>5 limit by law) \*

### Volatile acidity

0,1 Grams per liter (1.08 limit by law) \*

### Sulfites

98 mg per liter (185 limit by law)

\*Values may slightly change by vintage

### Azienda Agricola Micèl di Michele Rasera

Via Luminara 11/A

31020 Colbataldo di Vidor (Tv)

EXPORT contact: DENIS ANDOLFO

t. +39 335 8330068

f. +39 0423 987540

[denis@vinimicel.it](mailto:denis@vinimicel.it)

[www.vinimicel.it](http://www.vinimicel.it)

[micel@vinimicel.it](mailto:micel@vinimicel.it)

skype:denisandolfo mobile: +39 348 0633710

p.iva IT 03960570269

c.f. RSRMHL85B19L565H