

San Martino



dal 1918



Imperial Spumante Extra Dry

GRAPE VARIETY: Uva bianca
AREA OF PRODUCTION: Veneto
HARVEST: september - october
YIELD PER HECTAR: 180 q.l.s
VINIFICATION: white vinification in steel vast
at controlled temperature
ALCOHOL CONTENT: 11,5 % vol.
TOTAL ACIDITY: 5,5%
RESIDUAL SUGAR: 15 g/l

ORGANOLEPTIC CHARACTERISTICS

COLOUR light straw yellow, with persistente
and refined perlage.

BOUQUET fruity and at the same time aromatic.

TASTE quite neat to the characteristics of a Brut
Sparkling wine, harmonic and delicate.

BEST SERVED WITH

It goes with any kind of dishes but is excellent
as aperitif and wine-dessert.
Serving temperature: 6-7 C°



VINICOLA CACCARO SAS

Via Finco 6, 35010 Campo San Martino (PD)
Tel. +39 049 552007
Fax. +39 049 9630780
email: info@sanmartinowine.com
web: sanmartinowine.com