

# Nettare dei Santi

viticoltori dal 1948

## Verdea Extra

Bianco Frizzante

I.G.T.

### Classification:

Sparkling white wine Igt Collina del Milanese

### Blend:

Verdea 90%, Riesling 10%  
planting system: guyot  
density: 4500 plants/hectar

### Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reserved in harvest wagons and transported to the winery, where they are gently de-stemmed. Cold maceration at 8-10 ° for 24 hours of the crushed grapes in steel vats. Soft pressing with pneumatic presses. The must is fermented at controlled temperature 16-18 °, in steel tanks. Before bottling the wine is enhanced with a cheerful effervescence obtained with a natural refermentation in autoclave.

### Alcohol content:

12°

### Acidity:

5,8

### Colour:

straw yellow with greenish reflections

### Bouquet:

characteristic, delicately fruity and floral

### Palate:

fresh, cheerful, pleasant, with hints of yellow pulp fruit and bitter almond.

### Pairing:

aperitif, throughout the whole meal to accompany first and second courses light and delicate.

### Aging:

to be drunk young, very young

### Serving temperature:

6° - 8°C

### Production:

6.500 bottles



AZIENDA AGRICOLA NETTARE DEI SANTI

Via della Capra, 17 - San Cofombano al Lambro (MI)  
Tel. 0371.200523 - Fax 0371.897381 / info@viniriccardi.com