



CANTINE POVERO

Belvive Vino Spumante Extra Dry



Vineyard

Cultivation system: espalier cultivation
- guyot pruning
Soil: sandy and clayey

Winemaking

Removal of grape stalks and cooling at 5°C
Soft pressing at 0,6 Atm
Fermentation case: stainless steel, temperature-controlled tanks
Dissolved Nitrogen Flotation
Fermentation temperature: 14/15°C
Fermentation time: 15 days
Second fermentation: in autoclave with subsequent refinement for 3/4 months

Residual Sugar

15 g/l

Tasting Notes

Colour: pale straw-yellow
Aromas: delicate and fruity
Perlage: fine and persistent, with notes of lime and green
Taste: fresh, delicate, soft
Serving temperature: 6/8°C
Food matching: hors d'oeuvres, fish, cold dishes

Alcoholic Content

11.5% vol

Packaging information

Bottle size: 75 cl
Bottles per case: 6
Shelves: 5
Cases per layer: 19
Cases per pallet: 95
Case size: 18x27.5x31.5
Full case weight: 9.5 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591003209

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Monferrato

Roero

Langa

