FOSSI

MILLESIMATO

VINO SPUMANTE

EXTRA DRY

At the appearance it is a pale straw yellow with a fine and persistant perlage.

The bouquet is characterized by pleasant notes of apple and pear.

On the palate is soft and creamy,inviting one to toast.

Produced primarely with Glera grape from the same vintage.

Alcohol 11% by vol

Sugar residual 13 g/l

Ph 3.20

Total extract 29.2

Pressure 5.2 bar

Serve at 6/8°

It is well suited as an aperitif or with seafood appetizers, spaghetti with clams, fried calamari, fresh soft cheeses as well as roast chicken and turkey, at the end of the meal with dry pastries or macedonia.