



BALLANCIN

MASERAL

Name of the winery's own hillside vineyards, given to the area by the Counts Brandolini d'Adda centuries ago.

Sparkling Wine Extra Dry Millesimato

PRODUCTION AREA

Situated in: Veneto
Variety: Glera
Soil: clayey loam
Growing method: 50% Sylvoz, 50% Cappuccina
Harvest: first half of September
Harvest method: by hand

VINIFICATION

Pressing: soft
Yield: 75%
Fermentation: in pressure tanks
Maturation: in steel vats
Pris di mousse: 30 days
Second fermentation: Charmat method

ANALYSIS

Residual sugar: 17 g per litre
Alcohol: 11% vol
Total acidity: 6.10 g per litre
Bottle pressure: 5 atm.

CHARACTERISTICS

Appearance: features a lively froth that's fine and persistent.
Scent: ranges from fruity (pears and apples) to floral.
Flavour: soft, velvety and dry.

SERVING SUGGESTIONS

A great aperitif, just the thing for a toast and celebrations.
Serve at 4-5 °C, open when ready to serve.

