

Sagrà

Vino Spumante Extra Dry

Colour	Brilliant straw with greenish highlights.
Foam	Fine, lingering and persevering.
Nose	Crunchy, clean, whole. Good fruity sensations with outstanding hints of apple and suggestions of minerals and spices. The floral component is expressed by hints of acacia and lime tree blossoms, perfectly amalgamated with fruity sensations.
Flavour	Soft with excellent structure and persistence, flavourful, fresh and full bodied.
Back taste	Definite, whole, well-balanced fruity hints with an idea of hay and bread crusts that increases complexity.
Serve	Sparkling wine to drink throughout a meal and particularly with traditional Milan cake and flatbread.

Analysis

Alcohol	11,5 % Vol.
Sugar	g/l 17
Extracts	g/l 16
Total acidity	g/l 5.9

Technical remarks	The name Sagrà is linked to a particular piece of land on our estate, located in the highest part of the hills. This soil rich in micro elements has been known since ancient times as valuable for growing grapes to make top quality wine. Besides their special agronomic characteristics, the excellent quality of these grapes comes from the old indigenous vines kept with loving care and passion by Damiano Cavaliere. These old varieties give wine that features strong aromas, wonderful elegance and flavour. The grapes are picked by hand when they have reached the ideal ripeness to make this prestigious sparkling wine.
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