



Cantine Paradiso



Nerodisé Spumante Extra Dry puglia igt rosato

Vintage: 2011

Area: Cerignola near Foggia

Grapes: 100% Uva di Troia

Yield: 65 hl/ha

Harvest: mid October

Soil: calcareous-clayey

Training system: Espalier – spurred cordon

Vinification: Bunches are de-stalked and pressed. The must obtained is fermented in autoclaves at a constant temperature of 16 degrees for 15 days. After the fermentation the wine is refrigerated and remains for a period of about 3 months on its own lees. After filtration the wine is bottled and left for two months in bottle before release.

Tasting characteristics: Pink raspberries colour with violet notes and the characteristic aroma of forest berries. On the palate it is fruity and pleasant.

Food pairing: Excellent as aperitif, with sushi and light fish dishes.

Alc. content: 12%

Total acidity: (gr/lt) 6, 10

Residual sugar (gr/lt): 14