



1528

SALATIN

Framos Vino Spumante Extra Dry Millesimato



Growing area	Hilly area on the Treviso foothills of the alps
Grapes	Glera - Chardonnay
Soil	Silty - clay light texture and varying depth
Training system	Guyot - Sylvoz
Harvest period	First two weeks in September
Vinification	White vinification without the skins, soft pressing
First fermentation	At a controlled temperature with selected yeast
Second fermentation	Charmat method, slow re-fermentation for at least 45 days at a low controlled temperature
Alcohol	11% Vol
Sugar residue	14 - 15 g/l
Total acidity	5,50 - 6,50 g/l
Appearance	Yellow with greenish highlights
Perlage	Fine and persistent
Bouquet	To the nose, an explosion of fruity flavours, with a predominance of apple and pear
Palate	To the mouth it is spicy and intensively persistent
Serving suggestion	Excellent as an aperitif and it accompanies pleasantly meats and fish appetizers, main dishes of white meat and shellfish
Serving temperature	6 - 8 °C
Size	Bottle 0,75 lt

Salatin SRL

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