



PECORINO EXTRA DRY

Vino Spumante

PRODUCTION AREA Italy, Abruzzo **ART** Delicate sparkling wine, made directly from the refermentation of wine in small stainless steel autoclaves at low temperature for a whole process that lasts about 30 days

VARIETAL Pecorino 100% **SPUMA** Abundant and evanescent, fine-grained and persistent perlage

COLOR Straw yellow **TASTE** Clear, soft, balanced

ALCOHOL 12% **ATMOSPHERIC PRESSURE** above 3,5 atm at 20°C

SERVING TEMPERATURE 6°-8° C.

PAIRINGS Excellent as an aperitif, with aged cheeses and fish-based first courses.
It goes well with delicate desserts and baked pastries

SANTONE VINI

www.santonevini.it