



LA BEBA SPARKLING WHITE WINE EXTRA DRY

Alcohol
11.50 % Vol.

Sugar residual
15 g/l

Serving temperature
6 °C



Glera 70% Traminer 20% e Chardonnay 10%



Vineyards are located in province of Treviso. The production area is mainly flat, with alluvial, medium-textured and clayey soils



Sylvoz e double inverter with a production per hectares of 150 quintals



Harvest from mid-September to mid-October



Vinification in white with soft pressing of the grapes and fermentation at controlled temperature. Sparkling method: Martinotti



*Colour: straw yellow with golden reflex
Perlage: fine, rich, fluent, persistent and creamy*



Perfumes: pleasant, with immediate floral aromas such as wisteria, acacia and an intense fruit forward aroma with remind peach, pear and tropical fruits



Taste: fresh, pleasant and smooth, with a good richness and an intense and persistent harmony and a great balance in its long finale

CANTINA DE PRA SAS
di De Pra G. & c.

Via Armentaressa, 75 31024 ORMELLE
Tel. e Fax 0422.745304 – email: info@cantinadepira.com
www.cantinadepira.com