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DENOMINATION

Lazio Spumante Extra Dry.

GRAPE VARIETY

100% Riesling Renano.

VINEYARD

Altitude: 450 m above sea level

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 2000.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 70 quintals (7000 kg or 15432 lbs) of grapes.

PRODUCTION

Harvest: usually between late August and early September.

Wine-making process: fermentation takes place in a pressure tank at around 12°C, after which the sparkling wine remains on the lees for about a month at a low temperature.

TASTING NOTES

Mousse: white and fleeting, with lively effervescence.

Color: straw yellow with greenish highlights.

Aroma: refined and penetrating, with notes of almond and hawthorn.

Flavor: Dry and sparkling, light, delicately fruity, harmonious and elegant.

Pairing: excellent with all delicate dishes, starters, light first courses, and main courses featuring fish and white meats.

ANALYTICAL DATA

Alcohol: 11,5% Vol

pH: 3,29

Total acidity: 5,67 gr/lt

Volatile acidity: 0,25 gr/lt

Sugars: 12,80 gr/lt
