

# TRUANT

BLUE DIAMOND EXTRA DRY



San Daniele del Friuli (UD) - Italy



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TECHNICAL DATA

**Type of wine:**

Extra Dry sparkling white wine

**Grapes:**

Glera - Chardonnay

**Production area:**

San Daniele del Friuli (UD)

**Soil type:**

Alluvial soil, rich in minerals that make the wines particularly fragrant

**Altitude of the vineyard:**

250 m above sea level

**System of vines cultivation:**

Double overturned Guyot

**Production of grapes / ha:**

130 q.li/ha

**Vines density / ha:**

3.500

**Harvest period:**

September

**Vinification and sparkling process:**

Very soft pressing. Fermentation is carried out with selected yeasts at a temperature of 16-18 °C. Sparkling process obtained with the Charmat method at low temperatures to favour the development of delicate aromas and a fine and persistent perlage. In autoclave it remains on selected yeasts for 120 days

ORGANOLEPTIC PROFILE

**Colour:**

Brilliant straw yellow

**Fragrance:**

Refined, with elegant fruity notes of pineapple and pear

**Taste:**

Fresh, well structured and pleasant persistence

**Pairings:**

Perfect as an aperitif. It goes well with appetizers, fish-based first courses and white meats

**Serving temperature:**

6/7 °C

ANALYTICAL DATA

**Alcohol content:**

11 % vol.

**Residual sugars:**

12 g/L

**Total acidity:**

6 g/L

**Pressure:**

4,5/5 bar

**Format:**

750 ml

**Packaging:**

Carton of 6 bottles

