

Ca' Neva

JOLLY SEMI-SPARKLING WINE

Grapes: minimum 85% Glera grapes

Designation: IGT TREVENEZIE

Harvest time: early September

The grapes are vinified off-the-skins with gentle pressing, followed by temperature-controlled fermentation in stainless steel tanks. The base wine is aged in stainless steel to preserve its freshness and aromatic profile. The sparkling process (second fermentation) takes place in stainless steel autoclaves, where the wine acquires its pleasant crispness.

Colour: pale straw yellow with greenish highlights.

Bouquet: fresh and delicate, with fruity and floral notes reminiscent of green apple, pear, and white flowers.

Taste: fresh, harmonious, and pleasantly crisp, with a good sapidity and a delicate finish.

Pairings: perfect as an aperitif, or paired with light appetizers, finger food, fish dishes, and convivial moments.

Serving temperature: 6 - 8 °C.

Alcohol content: 10,5 % vol.

Ca' Neva Srl - Caneva (PN) - ITALIA

