



*Casanova*

# HERIETTE CUVÉE EXTRA DRY

**PRODUCTION AREA:** Veneto region.

**GRAPES VARIETY:** Blend of native white grapes from the Veneto area.

**HARVEST:** First ten days of September.

**SPARKLING WINE PRODUCTION PROCESS:** Martinotti–Charmat.

#### **ORGANOLEPTIC FEATURES**

**Color:** Light straw yellow.

**Perlage:** Fine and persistent.

**Flavor:** Dry, exceptionally elegant and pleasing with aristocratic background, particularly persistent.

**Bouquet:** Very rich and intense, it reminds of tropical fruits and elderflower; all dominated by the most intense hint of pear.

#### **ANALYTICAL VALUES**

**Alcohol Content:** 11% vol.

**Acidity:** 5.5 g/l.

**Residual Sugar:** 12 g/l.

**SERVING TEMPERATURE:** 6/8 °C.

**FOOD PAIRINGS:** It suits excellently with fresh fish dishes and serves as an aperitif. Excellent with appetisers, salads, hummus, delicate soups, and horseradish. Great with curry dishes.

