



LA COSTANZA

1894

L'OTTAVO

SPUMANTE EXTRA DRY

This is the last product of our cellar, which is the result of the soft pressing of the grapes harvested by hand. Fermentations and refinement take place in stainless steel tanks at controlled temperatures (18°).

Production area:	Castello di Santa Giuletta
Grape varieties:	100% Chardonnay
Soil type:	Clayey
Vine training technique:	Guyot
Altitude:	100 meters above sea level
Exposure to sunlight:	South
Plant Density:	4500 plants/ha
Harvest date:	last week of August
Total alcohol content:	12% vol (small variations as a function of vintage)
Service Temperature:	6-8°C

ORGANOLEPTIC SHEET

The color is golden yellow With its delicate and fruity aroma with hints of hawthorn, the softness on the palate given from the residual sugar together with an exuberant foam and a continuous, subtle perlage, make this sparkling wine perfect in combination with starters, fish dishes , crustaceans and white meats.

