



CA' DI RAJO

RAGGIO D'INGEGNO

Mitò - Spumante Extra Dry



Appellation	Sparkling white wine (extra dry)
Color	Bright, straw yellow. The perlage is delicate and persistent.
Bouquet	Intense and elegant aroma of Acacia flowers with particular notes of apple, lemon and grapefruit.
Taste	Good structure, soft with fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.

AGRONOMICAL DATA

Grapes	White grapes
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey
Vines orientation	South-North
Training system	Double Sylvoz overturned
Stumps per hectare	3300
Yield quintal/hectare	180
Harvest	Hand harvest in mid September

OENOLOGICAL DATA

Pressing	Very soft
Process to obtain sparkling wine	Long charmat
Malolactic fermentation	No
Aging	No
Mellowing length	30 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	75%
Dry extract (g/l)	20
Total acidity (g/l)	6,1
pH	3,2
Residual sugars (g/l)	17
Alcohol	11% vol.

OTHER DATA

Food pairings	Perfect as aperitif served with battered vegetables, fried food, cheese and cold pasta. Excellent with row fish such as oysters, prawns and truffles.
Serving temperature	6-8° C
Storage	Store in dry rooms, away from light or warm sources.

Soc. Agr. Ca' di Rajo di Cecchetto Bortolo & S. s.s.

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