



CA' DI RAJO

RAGGIO D'INGEGNO

# MARZEMINA BIANCA

SPARKLING WINE

MILLESIMATO 2020

BRUT

*It matches perfectly with cheeses, light starters and sea food and battered vegetables.*

*Recommended pairing: cold pasta salad.*

Straw yellow.

Delicate and elegant. On the nose floral hints, yellow peach, grapefruit and citron.

On the palate is fresh and well balanced, with a herbal finish.

Serving temperature 6-8° C (42-46° F).



FROM BELLUSSERA  
HAND HARVESTED



GRAPES PRODUCTION  
LESS THAN 10 HECTARES  
IN ITALY



SPARKLING PROCESS  
IN AUTOCLAVE  
FOR ABOUT 8/9 MONTHS



BATONAGE  
ON THEIR LEES  
FOR ABOUT 4/5 MONTHS

## AGRONOMICAL DATA

<b>Grapes</b>	Marzemina Bianca
<b>Production area</b>	San Polo di Piave (TV)
<b>Altitude</b>	30 metres a.s.l. (98 ft)
<b>Type of soil</b>	Clayey, sandy and also gravelly
<b>Harvest</b>	Mid September

## ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	6.00 ÷ 6.20
<b>pH</b>	3.10 ÷ 3.20
<b>Residual sugar (g/l)</b>	6 ÷ 8
<b>Alcohol</b>	12% vol.

## FORMAT / PACKAGING / GIFT BOX

750 ml      6 bottles      Lithographed box 1-2-3 bottles



SCAN QR CODE  
Ingredient list  
Nutrition declaration  
Environmental label

