



CA' DI RAJO

RAGGIO D'INGEGNO

MITÒ

SPARKLING WHITE WINE

EXTRA DRY

*Excellent as an aperitif, with vegetable-based hors d'oeuvres.
Recommended pairing: Treviso-Style Radicchio risotto.*

Bright yellow wine, with green hues, and a thin and persistent perlage.

It has scents of acacia flowers, a good intensity, with apple, lemon and pomegranate notes.

Good structure, well balanced and sapid.

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



SPARKLING PROCESS
IN AUTOCLAVE
FOR ABOUT 60 DAYS

AGRONOMICAL DATA

Grapes	White grapes
Production area	Different zone
Altitude	30 metres a.s.l. (98 ft)
Type of soil	Clayey, sandy and also gravelly
Harvest	Mid September

ANALYTICAL DATA

Totale acidity (g/l)	5.70 ÷ 5.90
pH	3.15 ÷ 3.25
Residual sugar (g/l)	12 ÷ 14
Alcohol	11% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml	6 bottles	Lithographed box 1-2-3 bottles
1500 ml	1 bottle	Lithographed box 1 bottle



SCAN QR CODE
Ingredient list
Nutrition declaration
Environmental label

