

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 ($42-46^{\circ}F$).



SPARKLING PROCESS IN AUTOCLAVE FOR ABOUT 60 DAYS

AGRONOMICAL DATA

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

ANALYTICAL DATA

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

FORMAT / PACKAGING / GIFT BOX

6 bottles

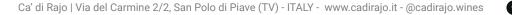
1 bottle

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





SCAN QR CODE Ingredient list Nutrition declaration Enironmental label



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