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