



GIACOMO
SALMASO

TESTANERA SPUMANTE BIANCO BRUT



GRAPE VARIETY USED

Chardonnay



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

12% by vol.



SERVING TEMPERATURE

6 to 8 °C

Training System

Spur pruning

Vinification Process

After initial alcoholic fermentation, a second “long” fermentation process takes place on the lees of prized yeast strains in an autoclave at 16 to 20 °C for about nine months in accordance with the Charmat method.

Description

Testanera is a white sparkling wine with a vivid straw yellow colour with greenish flecks. Its fine and elegant perlage is the hallmark of a lengthy second fermentation stage. The intriguing nose reveals an intensely floral bouquet with notes of acacia and hawthorn blossom and citron, accompanied by the typical bread crust, yeast and nuts characteristics of the Traditional method. These are followed a few minutes later by flint and carbide notes. Dry and creamy on the palate, with a delightful acidic finish accompanied by vanilla and mineral qualities.

Pairings

Excellent for an aperitif, may be served with both seafood and meat dishes such as first courses with white meats, scallops, raw fish, mixed battered seafood and grilled fish.



Azienda Agricola Giacomo Salmaso

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