



VALTERNETTE



**STREGONIA
VALDOBBIADENE DOCG EXTRA DRY
RIVE DI COL SAN MARTINO**

Type: Sparkling White

Grape variety: Glera.

Vinification: Charmat method

Second fermentation: Autoclave fermentation at a controlled temperature for at least 120 days on selected yeasts

Alcohol: 11% vol.

Volume: 0.75 lt

Colour: Bright straw-yellow with greenish reflections, fine and persistent perlage

Packaging: Boxes of six bottles

Food pairings: From starters to first courses, excellent with fish thanks to its sapidity.