

ter
ra
di Guida

SPUMANTE MARCHET EXTRA DRY

VINEYARD

Production area:

Province of Treviso

Grape variety:

Glera

Time of harvest:

*Harvested by hand
in September*

VINIFICATION

Fermentation tank:

Stainless steel

Fermentation

temperature:

16/18°C

Sparkling

winemaking method:

Charmat

Ageing:

*Short time in steel
followed by 50 days in
the bottle before being
put on the market*



TASTING

Colour:

*Straw yellow, persistent
and fine perlage*

Bouquet:

*Intense wild moss and
golden apple fragrance*

Flavour:

Smooth, fresh, lively, fruity

Serving suggestions:

*7/8°C excellent as an
aperitif accompanied by
appetizers of meat or fish*

TECHNICAL DATA

Alcohol content:

11% Vol.

Residual sugar:

12 grams / litre

Total acidity:

5,7 grams / litre

Ph:

3,18

Azienda Agricola Terra di Guida

via Spinade, 4 - Guida di Valdobbiadene (TV) - Tel. 0423 900403