

TURÁ

TURÁ SPUMANTE BIANCO EXTRA DRY



Turà is a blend of skilfully blended grapes, chosen to give softness, harmony, pleasurability, and fruit notes that will satisfy palates seeking the best wine. For a new kind of happy hour, for making pizza really special, for trendy dinners, for sushi and beyond, but also for an easy chic after-dinner drink.

VARIETIES

Pinot Nero, Riesling, Durello.

PRODUCTION DISTRICT

Pinot Nero and Riesling from the Pavia area. Durello comes from the eastern Verona zone.

WINEMAKING METHOD

Turà Spumante is made from a skilfully selected base cuvee, blended to add softness, harmony and fruit notes. After blending, cultured yeasts are added to the cuvee and the wine is refermented for 30–60 days in an autoclave, using the Martinotti method. The sparkling wine is then aged on the lees and tasted frequently to monitor progress of the sensory profile.

AGEING

A month in steel on the lees.

SENSORY PROFILE

Yellow in colour with light greenish nuances, ushering in a delicate fragrance of white peach and mild aromatic notes. Fine, lingering bead, strikingly good flavour, and a delicate, fruity aftertaste.

ABV AND RESIDUAL SUGAR

12%, 13 g/l.

RECOMMENDED CELLARING

1 year.

FOOD PAIRING

Appetizers and starters, fish, cold white meat.

