

Mezza di Mezzacorona

Extra Dry

VIGNETI DELLE DOLOMITI

This elegant sparkling wine is made using estate grown grapes from our vineyards in the foothills of the Dolomites.



Production area

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Grapes Chardonnay, Pinot Bianco and Muller Thurgau

Vinification

Grapes are harvested and selected by hand at the beginning of September and after destemming and crushing, softly pressed. Fermentation is done at controlled temperature of 64°F. Then the wine matures on the lees. After the assembly of the cuvée, the wine undergoes the second fermentation in autoclave for several days until the fermentation is naturally blocked, cooling down the temperature to 28°F to stabilize and preserve the natural sugar which gives balance and smoothness to this sparkling wine. After filtration, the sparkling wine is bottled using the Charmat method.

Alcohol content

12%

Serving temperature

50-54°F



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Ratings

MEZZA DI MEZZACORONA Extra Dry - GOLD - Sakura Wine Award - 2022

MEZZA DI MEZZACORONA Extra Dry - SILVER - Sakura Wine Award - 2021

MEZZA DI MEZZACORONA Extra Dry - GOLD - Concours Mondial de Bruxelles - 2021

MEZZA DI MEZZACORONA Extra Dry - GOLD - Sakura Wine Award - 2023

