



Matilè Extra Dry

Category: [Matilè Line](#).

Of a pale yellow color, with a fine and persistent perlage, this wine is fresh, lively, fruity and slightly aromatic. Aperitif par excellence, is great with pasta dishes with shellfish, but also goes perfectly with appetizers of salmon or raw fish.

First year of production 2011

Soft pressing of the grapes, the natural fermentation at a controlled temperature.

Vinification

Fermentation in autoclave at a controlled temperature of 16 ° C; reached the over-pressure of 4.5 bar is done with a rapid drop in temperature. After an appropriate period of maturation on the lees the wine is centrifuged and filtered for bottling

Serving temperature 7-8 °C

Points Cardeto Fidatj 3