



<b><u>BRAND NAME</u></b>	: CARRA
<b><u>ESTATE</u></b>	: San Martino Vini
<b><u>WINE</u></b>	: Sparkling White Wine
<b><u>GRAPE</u></b>	: 85% Glera, 15% other varietals (Pinot Grigio, Trebbiano, Durello)
<b><u>REGION</u></b>	: Veneto
<b><u>CITY</u></b>	: Treviso
<b><u>SOIL</u></b>	: Limestone, clay
<b><u>FORMAT</u></b>	: 20 Liters disposable Key Kegs (Diameter: 24 cm - Height: 57 cm)
<b><u>PACKING</u></b>	: 40 Kegs on a pallet

<b><u>TASTING NOTES</u></b>	: <b><u>COLOR:</u></b> Straw-yellow with green highlights.
	<b><u>PERLAGE:</u></b> Intense, with thin elegant bubbles
	<b><u>NOSE:</u></b> fruity and floral with a pleasant buttery perfume
	<b><u>TASTE:</u></b> dry, medium bodied, good acidity, well balanced

**COMMENTS** : After the harvest the grapes are de-stemmed, soft pressed and fermented in stainless steel temperature-controlled tanks.  
 At this point the Wine is kept refrigerated (about 39° F.) in big steel tanks until it is the time to do the secondary fermentation that makes it Sparkling.  
 To do that, a portion of the wine is transferred into special steel vats where sugar and selected yeast are added to start the secondary fermentation.  
 After 15/20 days the wine becomes sparkling and it is ready to be bottled.  
 This wine is a good companion to appetizer, poultry, seafood and cheese. Best served chilled, 50° F.