

JELMAS - EXTRA DRY SPUMANTE EXTRA DRY

For creative cocktails



Production area: from vineyards suitable for sparkling wines

Grape: Glera and other white grape varieties

Training system: Sylvoz and double-arched cane

Harvesting period: September

Vinification: the grapes are softly pressed whole. The must is fermented clear with selected yeasts at a controlled temperature of 18°. The sparkling process takes place in steel autoclaves at a controlled temperature of 18°

Alcohol content: 11 % vol.

Sugar content: 13.5 - 14.5 gr/l

Total acidity: 5 - 6 gr/l

Color: straw yellow

Perlage: fine, enveloping and persistent

Bouquet: delicate notes of ripe yellow pulp fruit and tropical fruits

Flavour: in the mouth is fresh, pleasing, and rightly aromatic

Pairings: ideal for aperitif or with fish appetizers

Service: 6°- 7°C, in white wine tulip

Storage: store in a cool, dark place

Formats: 0,75L

Fan facts: Jelmás is the ideal companion for a young aperitif or as a base for fanciful cocktails such as the mimosa cocktail: orange juice, preferably freshly squeezed, and Jelmás - great for an evening with friends