



MASCHIO EXTRA DRY

Cantine Maschio
Treviso DOC, Italy

Area of Production:

Treviso area and other selected areas as per DOC regulations.

Soil:

Stony soil comprised of alkaline sandstone.

Grape Variety:

100% Glera.

Production Technique:

Gentle pressing of the grapes to extract only the free-run juice from the heart of the berry. Then the juice is left to rest in stainless steel tanks for approximately 12 hours and then fermentation begins. Vinification in stainless takes about 15-20 days at 18-20 °C (65-68 °F) to develop natural sparkles.

Characteristics:

Color: Light-straw colored.

Bouquet: Intense with light ethereal notes, along with hints of white peach and orange blossoms.

Taste: Captivating, soft, and round with nuances of peach and almond.

Alcohol Content: 7%.

Total Acidity: 7.5 g/l.

Ideal as an aperitif, it also pairs nicely with light starters, seafood, soups, salads, and light pasta dishes.

Delicious with fruit and pastries.

Serve chilled at 42-56 °F.