



V'ITRA 24 MESI SPUMANTE DI QUALITÀ

CLASSIFICATION White Sparkling Wine Pas Dosé –
Traditional method

GRAPE VARIETY Bianco d'Alessano

ALCOHOL CONTENT 11,5 % vol.

ANALYSIS pH 3,08 – total acidity 6,3 g/L

VINEYARDS LOCATION Padula di Geremia

ALTITUDE OF VINEYARDS 312–326 m above sea level

SOIL CHARACTERISTICS Calcareous

TRAINING SYSTEM Guyot

VINES PER HECTAR 5000

PLANTING YEAR 2008

YIELD PER HECTARE 80 quintals

HARVEST By hand, in the second decade of September

PRIMARY FERMENTATION Between 16-18 °C in stainless-
steel tanks

SPARKLING PROCESS In the bottle

AGEING At least 24 months

VINTAGES 2022

SERVING TEMPERATURE 7-8 °C

GLASS Flute

Ideal for aperitifs and light dishes, especially seafood or vegetable-based: smoked swordfish carpaccio, scorpionfish carpaccio and octopus salad, linguine with shellfish (lobster, spiny lobster, langoustines), langoustines and oysters (raw seafood), tuna tartare, burrata and vegetable flan.