

NECTARIS

≈ POREČ ≈

VENEZIA

TRIESTE

POREČ

Gambetići

Fabci

Bratovići

Baderna

PULA

RIJEKA



SPARKLING WINE EXTRA DRY

The grapes used to produce this wine are hand harvested and coming from vineyards located around 7 Kilometres from the Adriatic sea close to the city of Poreč.

The stony and clay soil, the breeze of the sea and the sun shining creates an unique microclimate that gives to the Glera grapes all the needs to produce this Croatian Charmat Method Wine, thanks also to the Italian experience in making sparkling.



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SPARKLING WINE EXTRA DRY

Production Area:	Baderna, Gambetići, Fabci, Bradovići
Soil:	mainly clay
Growing Method:	Sylvoz
Total Vines per Ha:	3.105
Alcohol Content:	11.50%
Grape Variety:	Glera 100%
Lying:	Hilly, towards south-west
Harvest:	Handmade first half of September
Total production per year:	20.000 bottles
Organoleptic Characteristics:	Bright straw color enlivened by the fine and persistent, full and intense bouquet of yellow fruit , hints of peach , apple, banana and wisteria flowers , the final light of bread crust , rich flavor , fresh, creamy with good fullness and length in full correspondence with the scent , elegant and harmonious .
Food Matching:	Excellent as aperitif, goes well with white light meat.
Serving temperature:	6-8 °C.
Bottle type:	Piave
Bottle net weight:	0,72 Kg
Bottle gross weight:	1,48 kg
Bottle code EAN:	03857500050816
Bottles per carton:	6
Carton height x length x width.:	27,5 cm x 18,5 cm x 32,0 cm
Carton net weight:	0,372 Kg
Carton gross weight:	9,25 Kg
Carton per pallet:	80
Carton per lay:	16
Pallet Height:	176 cm
Pallet net weight:	22,32 kg
Pallet gross weight:	762,50 kg
DATI ANALITICI	
Sugar Residual:	≈ 14,50 g/L
Total Acidity:	≈ 5,20 g/L
pH:	≈ 3,20
Total Sulphites:	≈ 145 mg/L
Pressure:	≈ 5,25 atm
Alcohol Content:	11%