

# batíso

## BATISO MILLESIMÉ' EXTRA DRY

The aperitif or the after dinner find an excellent consonance with the sparkling Batíso Millesimé, which, with its new design, exhibits its lightness and purity, ideal to match the most light and lively moments.



**Colour** *Brilliant straw yellow.*

**Nose** *Fresh and light, fruity in its scents of pineapple and Golden apple. It reminds of spring perfumes of wild flowers such as wisteria and acacia.*

**Taste** *Sweetish and enjoyable, with a slender and lively body. Thanks to its light and versatile characteristics, it offers to the palate the unmistakable elegance of the Batíso line.*

**Method of production** Charmat-Martinotti method.

**Alcohol** 11%.

**Harvest** Harvested by hand in the second half of September.

**Grape** Glera.

**Residual sugar** 14-16 gr/l.

**Bottle size** 0,75 l.

**Food matching** Fancy appetizers suit Batíso Millesimé in its peculiar and graceful vivacity. Great perlage for the after dinner.

**How to serve** Serve at 4°-6°C, preferably in an ice bucket.

**How to list on wine menus** Millesimé spumante extra dry, 2015, Batíso.



**Batíso Agricola**

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