

LA JARA

ZERO ASSOLUTO Spumante Bianco Extra Brut



Zero Assoluto is a wine for “Connoisseurs”, a “Brut Nature” with zero dosage.

TECHNICAL SPECIFICATIONS

classification	Sparkling white wine
grapes	Organic grapes: 100% Glera
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
growing technique	Sylvoz
vinification technique	It is produced using the “Long Charmat” method (7 months in autoclave) with natural selected yeasts and it has no residual sugar.
alcohol level	11.50 % Alc./Vol.
sizes available	0.75L; 1.5L



ART. 230

TASTING NOTES

appearance	Bright straw yellow. The perlage is fine and persistent.
nose	Fine scent of delicate yeasts, white flowers and grapefruit.
taste	On the palat, it is fresh, velvety, creamy and dry. Perfectly balanced and with a pleasant acidity.
serving suggestions	It should be served at 6 – 7° C. Uncorked at the last minute, just before drinking it.
food matching	Exquisite with raw fish, sashimi and sushi. Fantastic with prosciutto and mozzarella fior di latte.