





# EXTRA BRUT

SPARKLING WINE

WITH NOTES OF PEAR, LEMON, YEAST, AND MINERALITY, AND CRISPY CITRUS FLAVORS, THE EXUBERANT ACIDITY OF EXTRA BRUT BRINGS OUT THE FLAVOR IN FOODS, BUT ALSO MAKES IT A SUPERB SPARKLER TO SERVE FOR "EXTRA" SPECIAL TOASTS.

TYPE: Sparkling Wine

**STYLE:** Extra Brut **COLOR:** Pale Straw

**GRAPES USED:** Illinois-grown

Chardonel

# TRY IF YOU LIKE:

Pale ale, rustic Italian cuisine, festive nights

### FOOD PAIRINGS:

Egg rolls, fish tacos, fresh-baked bread, creamy risotto

## MUSIC PAIRINGS:

"Rock & Roll" by Led Zeppelin

RESIDUAL SUGAR: 3 g/L

#### TIRAGE DATE:

Refer to back label on bottle

#### DISGORGEMENT DATE:

Refer to back label on bottle

# **SERVING TEMP:**

Chilled (45F)

# **CELLARING:**

Age in cellar (60-65F) for 5+ years

VOLUME: 750 mL

**RECOMMENDED** 

**GLASSWARE:** Tulip flute

#### **NOTEWORTHY:**

Double Gold Medal - 2025 Illinois State Fair Wine Competition

