Gran Cuvée Extra Dry

Gran Cuvée Extra Dry is our sparkling wine produced by carefully selecting a blend of Glera and Chardonnay grapes. After initial fermentation of the grapes, we perform a second fermentation in stainless steel tanks at a controlled temperature for 40 days, known as the Charmat-Martinotti method. Once the still wine is made, instead of being put into separate bottles, it is placed into a large pressurized container. A mixture of yeast and sugar is added to induce the secondary fermentation, and the wine gets to work making bubbles!

BONADEA Italia

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Tasting Notes
Straw yellow with green highlights, BonDea Gran Cuvée Extra Dry has a nice intense and fruity intesity with with hints of green apple and floral notes of wisteria.Perfect for drinking as an aperitif, and it pairs very well with appetizers, first courses, especially savored with soups and seafood dishes. Best served between 43-46°F/6-8°C.

Grapes: 80% Glera, 20% Chardonnay
Alcohol Content: 11% Vol
Bottle: 750 ml Bottle and 1.5 Liter Magnum
Origin: Northeastern Italy
Sugar Content: 15 grams/Liter

All-Inclusive Pricing for Shipping to U.S.
(Includes wine, tax & shipping)

3 Bottles — $87.68	3 Magnums — $108.10
6 Bottles — $135.85	6 Magnums — $176.70
10 Bottles — $221.66	10 Magnums — $289.74
12 Bottles — $233.30	12 Magnums — $314.99

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