

Frizzante Bianco Special Cuvée

This Frizzante Bianco is obtained from several varieties of white grapes. A wine with a fine-grained perlage, an elegant bouquet with outstanding notes of white flower, and a fresh and fruity taste.



TECHNICAL INFORMATION

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| Classification | Vino frizzante |
| Grape varieties | White grapes |
| Area of origin | Treviso - Veneto |
| Harvest period | August - September |
| Winemaking process | In thermo-conditioned stainless steel tanks. |
| Alcoholic fermentation | 10 days at controlled temperature. |
| Foaming | 20-25 days in autoclave |
| Sparkling winemaking method | Martinotti-Charmat |

TASTING NOTES

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| Perlage and color | Gentle effervescence. Light straw-yellow color. |
| Bouquet | Elegant fragrances featuring white flower notes. |
| Taste | Fresh and fruity. |
| Food pairings | All the dishes with vegetables with a slightly bitter aftertaste like asparagus and cabbage. |
| Serving temperature | 6-8° C |

ANALYTICAL FEATURES

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| Alcohol | 10,50% alc./Vol. |
| Dosage | 11/12 gr./l |
| Total acidity | 5-6 gr./l |

ON WINE LIST

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| Name | Frizzante Bianco Special Cuvée - Organic and Vegan Wine |
| Number | ART. 462 Crown Cap |

