



Bianco Frizzante IGT Marca Trevigiana



Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

Vineyard location: province of Treviso.

Altitude: 40 MASL

Soil composition: medium consistency.

Grape variety: mainly Glera and Chardonnay.

Growing system: Sylvoz.

Harvest time: second 10 days of September.

Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

Alcohol: 10,50 % vol.

Residual Sugar: 9 g/l.

Perlage: fine and longlasting.

Color: soft straw yellow.

Aroma: fruity with notes of golden apple, Williams pear and white blossoms.

Bouquet: fresh and savory.

Serving: serving chilled at 8-10°C.

Serving suggestions: lively wine, excellent when matched with light and delicious dishes, grilled fish dishes and baked or fried vegetables.