LA COLOMBARA

Vino frizzante Rosso amabile



TYPE OF WINE

Semi sparkling red wine MEDIUM SWEET

MAIN GRAPES

Grape varieties most suited to the sparkling making

PRODUCTION AREA

Grapes varieties coming in particular from North and Central Italy.

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine.

HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

VINIFICATION

After the maceration of the grapes on the skins, follows the soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.
The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

COLOUR

Bright red with purple highlights, lightness and liveliness perlage.

BOUQUET

Pleasant floral and fruity bouquet with notes of red fruits and a scent of fresh grapes.

TASTE

Characterised by a remarkable smoothness, balanced by a good acidity. It leaves a nice after taste of small red fruits and wild berries.

FOOD PAIRING

Ideal with pasta with meat sauces, succulent red meat dishes, roast and cold cuts of the local tradition. The medium-sweet version can accompany cakes and dry pastry.

SERVING SUGGESTION

10-12°C

[Emiliana (75 cl)], [8% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
SPUMANTI S.P.A.

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