

## Vino spumante bianco DOLCE MILLESIMATO



### TYPE OF WINE

Sparkling white wine SWEET

### MAIN GRAPES

White grapes suitable for the production of sparkling wine

### PRODUCTION AREA

Grapes coming in particular from North 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

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

Brilliant straw yellow. Fine and persistent perlage.

### BOUQUET

Intense and pronounced sweet, with fruity hints of melon, yellow peach and pleasant notes of exotic fruits and honey.

### TASTE

In the mouth sweetness tend to predominate, although compensated by a good acidity. It leaves a recognisable sweet sensation of ripe yellow fruits and honey.

### FOOD PAIRING

The ideal matching with desserts are sweet wines. Cakes, tarts, spoon-desserts and chocolate preparations, need the right acidity, liveliness and sweetness of a sparkling wine. Pay attention that the wine doesn't have to be less sweet than the dessert or it will appear weak itself.

### SERVING SUGGESTION

5-6°C

### ALCOHOL CONTENT

10%

[Flute ( 75 cl )], [10% vol ]

