Vino spumante bianco DOLCE MILLESIMATO



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

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%



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