

## Vino frizzante Chardonnay varietale



### TYPE OF WINE

Semi sparkling white wine DRY

### MAIN GRAPES

Chardonnay and other permitted grape varieties suitable for the sparkling-making

### PRODUCTION AREA

Italian grapes 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 semi-sparkling and sparkling wine.

### HARVEST

Depending on the seasonal climate variation, between end of August and beginning of September.

### 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

Pale straw yellow with greenish hints, lightness and liveliness perlage.

### BOUQUET

Fresh, fragrant, with delicate floral and fruity perfumes.

### TASTE

Dry and full, harmonic and well balanced, pleasantly fresh with a pleasant fruity after taste.

### FOOD PAIRING

Excellent as an aperitif and ideal for the whole meal. Best with light appetizer, fish dishes and white meats also grilled and cheeses.

### SERVING SUGGESTION

8-10°C

[Renana ( 75 cl )], [10,5% vol]

