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]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
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