Vino spumante Bianco Demisec



TYPE OF WINE

Sparkling white wine MEDIUM-DRY (DEMI-SEC)

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

Fragrant and harmonic, in the nose it reveals its pleasant sweetness, with delicate fruity notes of apple, peach and melon.

TASTE

Semi-sweet taste, with clearly perceptible sweet note and scents of ripe yellow fruits. In the mouth it leaves a pleasant sweet and velvety sensation.

FOOD PAIRING

The sweet but not cloying note makes it ideal to accompany cakes and spoon-desserts and of course the traditional Italian Christmas or Easter cakes such as panettone, pandoro or colomba.

SERVING SUGGESTION

5-6°C

ALCOHOL CONTENT

10%

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

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

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