Vino spumante Bianco secco dry



TYPE OF WINE

Sparkling white wine DRY

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

In the nose fragrant and intense. Its pleasant softness emphasises the delicate fruity notes of apple and peach.

TASTE

Despite the name, is not excessively dry, but aboccato with a good sweet tendency, which emphasises the floral bouquet.

FOOD PAIRING

Its pleasant softness makes this wine ideal at the end of a meal with cheese and dry or fresh fruits. Perfect to accompany desserts and dry pastry, but not excessively sweet. It is ideal served with salty dishes as fresh seafood, molluscs, pasta with clams or peppered mussels.

SERVING SUGGESTION

5-6°C

ALCOHOL CONTENT

11,00%

[Emiliana (75 cl)], [11% vol]

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

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)