COLOMBELLO

Vino bianco



TYPE OF WINE

Still white wine demi-sec

MAIN GRAPES

Italian white grapes

PRODUCTION AREA

Italian grapes from the north-eastern regions of Italy.

SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity.

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.

COLOUR

Straw yellow with greenish hints

BOUQUET

Pleasantly fresh, with floral and fruity notes.

TASTE

Well balanced, with a light softness, leaves a pleasant velvaty sensation but with a good freshness.

FOOD PAIRING

Wine to drink throughout the meal, excellent with light appetizers, shellfish, soft ripe cheese.

SERVING SUGGESTION

6-8°C

ALCOHOL CONTENT

11% vol

[Bordolese standard (75 cl)], [11% vol]

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

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