LA COLOMBARA

# Vino frizzante Bianco amabile




**TYPE OF WINE**

Semi sparkling white wine MEDIUM SWEET

**MAIN GRAPES**

Italian white grape varieties most suited to the sparkling making, in particular Trebbiano

**PRODUCTION AREA**

Italian grapes varieties coming in particular from the Region Veneto and Emilia-Romagna.

**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**

Pale straw yellow; lightness and liveliness perlage.

**BOUQUET**

Delicate nose with notes of flowers and scents fresh grapes.

**TASTE**

Characterised by a remarkable smoothness, balanced by a good acidity. It leaves a nice after taste of wild berries and currants.

**FOOD PAIRING**

Ideal for any mealtime, but exceptional with appetizers of first course with a sweet tendency, such as pasta with vegetable sauce, seafood and shellfish, soft cheese and grilled vegetables.

**SERVING SUGGESTION**

8-10°C

[Emiliana ( 75 cl )], [8% vol]

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

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