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

[Frizzante 150cl (150 cl)], [8% vol]

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

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