

# LA COLOMBARA



## Vino frizzante Bianco secco



### TYPE OF WINE

Semi sparkling white wine DRY

### MAIN GRAPES

Grape varieties most suited to the sparkling making

### PRODUCTION AREA

Grape varieties coming in particular from North and Central 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

Pale straw yellow; lightness and liveliness perlage.

### BOUQUET

Delicate nose with notes of flowers and scents fresh grapes.

### TASTE

Dry and full, harmonic and well balanced, pleasantly fresh.

### FOOD PAIRING

Ideal for any mealtime, but exceptional with appetizers, pasta dishes, seafood and shellfish, cheese and grilled vegetables.

### SERVING SUGGESTION

8-10°C

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

