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

Grapes 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

[Frizzante 150cl (150 cl)], [10% vol]

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

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