Vino frizzante BIANCO IGT Veneto



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 the Region Veneto (North-East Italy)

SOILS

A wide variety of different soil compositions, morainic and volcanic in the hilly region, alluvial and sandy in the plain, with clayey and mineral richness.

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

[Renana (75 cl)], [10,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)