



## Vino spumante Bianco Demisec

### TYPE OF WINE

Sparkling white wine MEDIUM-DRY (DEMI-SEC)

### MAIN GRAPES

White grapes suitable for the production of sparkling wine

### PRODUCTION AREA

Grapes coming in particular from North 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

Brilliant straw yellow. Fine and persistent perlage.

### BOUQUET

Fragrant and harmonic, in the nose it reveals its pleasant sweetness, with delicate fruity notes of apple, peach and melon.

### TASTE

Semi-sweet taste, with clearly perceptible sweet note and scents of ripe yellow fruits. In the mouth it leaves a pleasant sweet and velvety sensation.

### FOOD PAIRING

The sweet but not cloying note makes it ideal to accompany cakes and spoon-desserts and of course the traditional Italian Christmas or Easter cakes such as panettone, pandoro or colomba.

### SERVING SUGGESTION

5-6°C

### ALCOHOL CONTENT

10%



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

