



# Sparkling White Wine

The grapes which are used to make this wonderful sparkling wine are pressed using pneumatic soft presses. The must is left to stand overnight before being transferred the following day in controlled-temperature fermentation tanks.

To make our sparkling wine we use special stainless steel tanks called autoclaves which have the characteristic of withstanding high pressures.

The result is a very pleasant wine, low in alcohol with a slightly higher sugar content which makes it suitable for all occasions, either alone or accompanied by pasta dishes, fish and vegetarian dishes. Try with dessert!

Serve at 10-12°C

## Data Sheet

**Classification :** Without DOP/IGT

**Production zone:** Umbria

**Altitude:** 300-400 m above sea level

**Grapes:** Italic Riesling and other white grapes

**Spacing:** mt 3x1

**Density cultivation:** 3.300 vines per hectare

**Cultivation:** spurred cordon

**Yield per hectare:** 13 tons

**Harvesting:** 5th/15th September

**Vinification:** soft steeping, natural sparkling in autoclave

**Ageing:** in steel

**Alcoholic content:** 12% Vol

**Gastronomic combinations:** appetizer, pasta, fish and fruit cakes

**Serving temperature:** 10-12° C

**Colour:** white with greenish reflections

**Bouquet:** fruity, yeasty with a banana scent finish

**Flavour:** slightly sparkling, with balanced acidity