WINE NAME

White

WINE TYPE

Sparkling wine

LOCATION OF THE VINEYARD

Italy

POSITION AND TYPE OF SOIL

Lowland area with soils of medium fertility, characterised by a predominantly mild climate that allows optimal

growth of vineyards

GRAPE VARIETY

White grapes from varieties grown locally

ALCOHOL CONTENT

10.5% vol.

RESIDUAL SUGARS

11 g/l

ACIDITY

5 g/l

WINE MAKING PROCESS

Sparkling wine obtained with controlled-temperature

fermentation with selected yeasts

CAPACITY / BOTTLE SIZE

0.75 lt.

COLOUR

Light golden nuances enrich the bright yellow colour of this

wine

BOUQUET

With a distinctly fruity aroma, the bouquet is enriched with

elegant notes of Golden Delicious apple

TASTE

With a moderate alcohol content, this is a young wine.

Fresh and pleasantly fragrant on the palate

MATCHES WITH

A versatile wine for all courses. Given its lightness, it goes well with fresh dishes like fish appetizers, seasonal salads

and delicate white meat dishes with herbs

SERVING TEMPERATURE

6-8 °C

STORING TEMPERATURE

Between 15 and 20 °C

SOLATIO

VINO FRIZZANTE

