
BIANCO SPUMANTE

Piedmont

Varietal composition

Bianco Spumante

Appellation

Vino spumante – Sparkling white wine

Area of production/origin

Piedmont

Residual sugar

30 g./liter

Dry extract

10 g./liter

Total Acidity

6 g./liter

Sizes available

750ml

Vinification

Soft pressing with extraction of must, fermentation in steel tanks at controlled temperature. Second fermentation through the inoculation of selected yeasts in pressurized steel tanks at controlled temperature.

Charmat method

Harvest Date

End of August and September

Tasting notes

Pale straw yellow colour. Bouquet with note of flowers and honey. Fresh and sweet with a light touch of Moscato grapes.

Culinary suggestion

Suitable for fish dishes

Serving at

6-8° C

