



## Bianco Frizzante IGT Marca Trevigiana



### Product description

Semi-sparkling wine obtained with refermentation in pressurized vats, with selected yeast and controlled temperature.



0,750 lt

**Vineyard location:** province of Treviso.

**Altitude:** 40 MASL

**Soil composition:** medium consistency.

**Grape variety:** mainly Glera and Chardonnay.

**Growing system:** Sylvoz.

**Harvest time:** second 10 days of September.

### Technology "Le Contesse":

- soft pressing and cleaning of the must by cold static decantation.
- cold storage of a part of the must, fermentation of the rest with controlled temperature and then storage in stainless steel tanks at low temperature.
- secondary fermentation in pressurized vat with selected yeasts.
- bottling and then wine left to age in the bottle for a few weeks in conditioned warehouse.

**Alcohol:** 10,50 % vol.

**Residual Sugar:** 9 g/l.

**Perlage:** fine and longlasting.

**Color:** soft straw yellow.

**Aroma:** fruity with notes of golden apple, Williams pear and white blossoms.

**Bouquet:** fresh and savory.

**Serving:** serving chilled at 8-10°C.

**Serving suggestions:** lively wine, excellent when matched with light and delicious dishes, grilled fish dishes and baked or fried vegetables.