

"B22"

BIANCO VENETO IGT
FRIZZANTE



GRAPE VARIETY:

CHARDONNAY AND PINOT BIANCO

VINE TRAINING SYSTEM:

DOPPIO CAPOVOLTO

VINIFICATION:

GENTLE PRESSING AND SLOW FERMENTATION AT
CONTROLLED TEMPERATURE, IN STAINLESS STEEL VATS

SECONDARY FERMENTATION:

SECONDARY FERMENTATION IN AUTOCLAVE (MARTINOTTI
METHOD)
FOR 30-40 DAYS

ALCOHOL:

11,5% ABV

SENSORY CHARACTERISTICS:

PALE YELLOW WITH FINE PERLAGE.
NOTES OF WHITE FLOWERS ON THE NOSE.
THE FLAVOR IS FRESH AND DELICATE

SERVING TEMPERATURE:

42 - 46 °F

PAIRINGS:

EXCELLENT AS AN APERITIF, IT PAIRS WELL WITH FIRST
COURSES, FISH DISHES, AND FRESH CHEESES.



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