



# "G10" ETICHETTA NERA VENETO IGT

Sparkling white wine refermented in bottle



**GRAPE VARIETY:**  
PINOT BIANCO, PINOT NERO AND  
CHARDONNAY BLAND

**VINE TRAINING SYSTEM:**  
GUYOT

**VINIFICATION METHOD:**  
SOFT PRESSING AND SLOW FERMENTATION AT  
CONTROLLED TEMPERATURE IN STAINLESS  
STEEL TANKS.

**REFERMENTATION:**  
REFERMENTATION IN BOTTLE

**ALCOHOL:**  
11% ABV

**SENSORY CHARACTERISTICS::**  
STRAW YELLOW WINE WITH FINE PERLAGE.  
YEAST AND BREAD CRUST ON THE NOSE. THE  
TASTE IS FRESH AND DELICATE

**SERVING TEMPERATURE::**  
39 - 42 ° F

**PAIRINGS:**  
EXCELLENT AS AN APERITIF, IT COMBINES  
PERFECTLY WITH FRIED FISH OR  
TEMPURA. TRY IT ALSO WITH PIZZA!

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