



# BUBBLY WHITE WINE IGT VENETO

ORGANIC & VEGAN CERTIFIED WINE

## PRODUCTION AREA

Veneto, in the heart of Treviso plain

## SOIL

Loose soil, with good presence of skeleton

## GRAPES

Blend of white grape varieties which are harvested during the first half of September.

## VINIFICATION

The first phase includes a soft pressing and a traditional white wine vinification. Fermentation takes place at a controlled low temperature (17°C) to preserve the fresh notes of the product. Subsequently the wine goes through the second fermentation in pressurized steel tanks for around 30 days by inoculating selected yeasts. Atm. 2,5.

## WINE CHEMISTRY

ABV: 11% vol

## ORGANOLEPTIC NOTES

Straw yellow color with golden and brilliant reflections. Harmonious aroma with notes of acacia flowers. Fresh and balanced flavor with a delicate acidity.

## SOMMELIER NOTES

*Serving temperature:* 4-6°C

*Food pairing:* excellent as aperitif. Perfect to be paired with fresh dishes as vegan sushi and sashimi, spinach meatballs and nachos & guacamole.

## AVAILABLE SIZES

250 ml



ORGANIC



VEGAN



GLUTEN FREE



EXTRAS FREE



NON-GMO

