



VINO BIANCO DEL CONTADINO

70% Garganega
30% Trebbiano

Harvest

Mid September.

Vinification

Soft pressing and immediate refrigeration with subsequent clarification by flotation, a method that is very respectful of the structure of the wines.

Refinement

After 3-4 months in steel it goes into the autoclave for refermentation and second fermentation where it remains for 30- 40 days.

Tasting notes

Sparkling straw yellow wine. In the mouth and nose it has notes of fruit and white flowers, the alcohol content, ease of drinking and great pleasure are its main characteristics.

Pairing

Excellent wine as an aperitif and throughout the meal.
Serving temperature 10 °-12 ° C

Analytical data

Alcohol content: 11% Vol.

Total acidity: 5.5

Sugar: 10 gr / lt