



FRIZZANTE BIANCO Special Cuvée



This semi sparkling white wine is made with different varieties of Organic aromatic white grapes.

TECHNICAL SPECIFICATIONS

denomination	Frizzante Bianco
grapes	Organic grapes: 70% Glera, 30% white grapes
vineyard location	La Jara vineyards are located on the hillside slopes of Conegliano and Valdobbiadene.
terroir	Our lands are constituted of stones, which accumulate heat during the day to return it back slowly during the night, exalting the fresh and various fragrances of the grapes.
growing technique	Sylvoz
vinification technique	Natural re-fermentation in stainless steel tank using the "Martinotti - Charmat" method.
alcohol level	10.00 % Alc./Vol.
sizes available	0.375L; 0.75L

TASTING NOTES

appearance	Light straw yellow with a fine and persistent perlage.
nose	Delicate scents with a pronounced aromatic note.
taste	The taste is fresh, aromatic and elegant, with light scents of white peach.
serving suggestions	It should be served at 6-8° C. Uncorked at the last minute, just before drinking it.
food matching	Excellent as aperitif, with soups, risotto, salads, pasta and pizza.



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