

Monterosso



White Sparkling



GRAPE: Malvasia di Candia aromatica, Trebbiano romagnolo, Moscato, Ortrugo

ALCOHOL CONTENT: 11% vol.

IN THE VINEYARD:

- **AVERAGE ALTITUDE:** 180 a.s.l.
- **GROUND:** calcareous - clay
- **FARMING SYSTEM:** Guyot
- **HARVEST TIME:** second half of August

IN THE CELLAR: After a gentle pressing in the absence of oxygen, the must is separated from the skins.

Fermentation begins inside temperature-controlled fermenters, during which the sugars convert to alcohol and carbon dioxide, thus obtaining a sparkling wine.

IN THE GLASS: during pouring, fine, continuous bubbles highlight an intense straw-yellow colour.

As the glass approaches the nose, it immediately reveals intense aromas, releasing herbaceous and floral scents of sunflower, hay, wildflowers and bread crust.

It is delicate and medium-structured on the palate, producing important mineral sensations and freshness. It lingers in the mouth for a long time inviting another sip.

Pleasant when paired with grilled trout, spaghetti with clams and grilled shellfish.

SERVING TEMPERATURE: 6° - 8° C

FIRST HARVEST: 1980

WINE FORMATS: 0.75 l

I vini della Tradizione