

Vino Bianco Frizzante



Production Area: Piemonte

Grape Varieties: Arneis 100 %

Vinification: Spontaneous fermentation with native yeast in steel tank, bottled before fermentation is completed with naturally occurring carbonation and sediment.

Alcoholic Content: 13%

Tasting Notes:

Colour: bright with shades of straw yellow and gold reflections

Bouquet: orange blossom, mandarin peel, fresh bread, and white flowers

Flavour: lively and fresh with fine & delicate bubbles. Floral, pleasant citrus and bread crust notes

Serving Temperature: 8° - 10° C.

Serving Suggestions: A fun and versatile food wine. The bubbles make it perfect for fatty foods and salty foods like potato chips. Good with any many course from hamburgers to fish and chips.

Aging Potential: up to 2 years

