



# Frizzante

Garda DOC



Grapes: 100% Chardonnay

Vintage: 2017

Alcohol content: 12%vol.

Vineyard: morainic calcareous ground with clayish spots. The vines are trained with the spurred cordon, giving a production of ca. 90q/ha.

Harvest: manual, second half of August.

Fermentation: in stainless steel tanks at a controlled temperature (17°C).

Re-fermentation: in autoclave, where it stays on the yeasts for about 50 days.

Colour: bright light yellow. Very delicate and soft perlage.

Aroma: flowerish, slightly fruity.

Flavour: delicate, harmonious.

Pairings: aperitives, appetizers, light dishes, fish.

Best served at 10-12°C.