



TEMPESTIVO IN BOLLA

Vino bianco frizzante

TECHNICAL INFORMATION

PRODUCTION	1000 bottles of 750 ml
VINTAGE	2024
GRAPE VARIETAL	Trebbiano Spoletino 100%
HARVEST	by hand, early harvest at the end of August, according to the season
VINIFICATION	gentle pressing and temperature controlled fermentation in stainless steel, refermentation in the bottle with "liqueur de tirage" from must and yeast of the same grape variety
BOTTLING	unfiltered wine, bottled by hand

CHARACTERISTICS

The nose is a remarkable interaction between citrus fruit flavours and mineral notes, both harmoniously combined with the typical yeast notes. In the mouth, it is fresh and crisp and its distinctive acidity impresses in combination with its sulphurous flintstone notes. Fine and creamy bubbles tickle the palate and balance a subtle cedar note until the finish with a hint of almond flavour.

ACCOMPANIES

Ideal as an aperitif and with fish dishes, great with fish in tempura. It goes very well with vegetarian creations and also with "Mortadella Bologna". An arrangement with strawberries is fantastic.

ABV 11,5%

SERVING TEMPERATURE 12°C

COINTAINS SULFITES

Indicazioni di riciclo: vetro GL71 in campana di vetro, sughero FOR51 verifica nel tuo comune, capsula PVC3 raccolta differenziata.

