



The grape variety malvasia, trebbiano, and ortrugo are at the base of this pleasant sparkling wine.

This grape gives it structure, freshness and a light aroma.

It is best enjoyed chilled. Perfect as aperitif, it also pairs beautifully with seafood.

Monterosso Val d'Arda DOC

GRAPE VARIETIES

Malvasia aromatica di Candia and Moscato - Trebbiano di Romagna 50%, Ortrugo 50%

WINEMAKING

Soft pressing of the crushed grapes and fermentation at controlled temperature.

ANALYTIC DATA

Total acidity: 6.5

Alcohol content: 11.5% vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow.

On the nose, slightly aromatic, fruity.

On the palate, lively, dry, good balance between acidity and softness.

GASTRONOMY

Appetizer of salami, first course, dish of white meat.

Serving temperature 10°C

AVAILABLE FORMATS

75 cl

