

CÀ MAJÒL FRIZZANTE

Area of origin: Glera grapes from family vineyards in Treviso

Harvest: september, hand made

Winemaking: soft pressing and static decantation

Fermentation: in stainless steel at controlled temperatures with selected yeasts

Bottle fining: from 30 to 90 days

Alcohol: 11 % vol.

Sugar: 8 - 10 g/l

Perlage: fine and persistent

Characteristics: bright straw-yellow color with green reflections. Aroma that recalls the flowers of the hilly area, such as acacia and linden, with a final note of fruit, peach and apple. Dynamic and fresh taste.

Serving temperature: 5 / 7 °C

Storage: in vertical position

