



FRIZZANTE LOVE VIGNAROSA "FIZZY"

Produced with Glera grapes totally hand-picked and constituent the base of Prosecco. This classic white wine is pleasantly lively and vivacious. Its freshness and fruity flavour make it suitable for light lunches. An excellent "companion" wine.

To be served at 8 – 10 °C / Alcohol 10.5% vol.

COMMERCIAL DATA

DENOMINATION	I.G.T. Colli Trevigiani
TYPE	semi-sparkling
COLOUR	pale yellow
AROMA	maintains the typical aroma of grapes
FLAVOUR	soft taste reminiscent of fruit, especially apple, its lively bubbles make it appear fresh, young and very enjoyable

AGRONOMIC DATA

GRAPES USED	Glera grapes typical of the Treviso hills
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	10.5% vol.
ACIDITY	5.3 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	can be enjoyed at any time and paired with any light dish
SERVING TEMPERATURE	8 – 10°c
CONSERVATION	keep in a cool place, away from heat and light