SPARKLING WHITE WINE SPAGO



COLOUR

Straw-yellow with green hues

GRAPE VARIETY

Grapes from our vineyard

PRODUCTION AREA

North of Treviso

WINE MAKING PROCESS

White wine vinification with a gentle pressing of the grapes

REFERMENTATION

30 Days in an autoclave with the Martinotti/ Charmat method

ALCOHOL % BY VOL

 $11\% \, \mathrm{VOL}$

ATM. PRESSURE

About 2.5 atm

SUGAR RESIDUE

About 10 g/l

STORAGE

In a cool place with a maximum temperature of $15^{\circ}\mathrm{C}$

SERVING TEMPERATURE

7-8 °C

DESCRIPTION

A simple and easy wine to drink, light straw-yellow in colour.

It has a lively bouquet with hints of white fruit and yeast and the lower alcohol content makes it very enjoyable and interesting with all dishes.

