



## VINO SPUMANTE

*Dolce*



This sparkling wine is obtained by a natural fermentation with Charmat Method.

**GRAPE VARIETY:** 100% Trebbiano

**PRODUCTION AREA:** Emilia Romagna

**CAPACITY:** 0,750 lt.

**VOLUME:** 1000% vol.

**RESIDUAL SUGAR:** 80 g/l

**WINEMAKING PROCESS:**

**TASTING NOTE:** It has a fine perlage, fruity perfume and the taste is lightly sweet.

**SERVING SUGGESTION:** Perfect as aperitif or ideal to accompany sweets and dry confectionery.

**SERVING TEMPERATURE:** 8 - 10°C.