



Vino
Bianco mosso



Grape pressing juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. the wine is then filtered and then isobaric bottled

GRAPE VARIETY: From the best Italian white grapes

PRODUCTION AREA: Emilia Romagna

CAPACITY: 1,000lt.

VOLUME: 10,50% vol.

TASTING NOTE: Delicately fruity with aromatic notes, with a fresh taste, light with persistent perlage.

SERVING SUGGESTION: Good as an aperitif, goes well with light first dishes, white meats and fish dishes.

SERVING TEMPERATURE: 7-8°C