



GALASSI

PINOT BIANCO CHARDONNAY

VINO FRIZZANTE



DAL MOSAICO
"IL TRIONFO DI DIONISO"



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.

APPELLATION: Pinot Chardonnay Rubicone
Sparkling IGT

GRAPE VARIETY: Chardonnay 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 11% vol.

RESIDUAL SUGAR: 10 g/l.

TASTING NOTE: Colour is a faint yellow, with greenish reflections and a clear perlage. Fruity scent, refined and delicate.

Fresh taste, harmonic, pleasantly sparkling.

SERVING SUGGESTION: Excellent as an aperitif, goes well with starters, first dishes and fish.

SERVING TEMPERATURE: 10-12°C.