

SUAVÌ



Classification:

sparkling white wine.

Grapes: Verdeca Single Variety.

Production area: area near Ruvo di Puglia.

System: pergola pugliese.

Epoca di vendemmia: mid September.

Vinification: grapes undergo soft pressing. The must is then decanted and filtered before being reduced to a temperature of zero degrees celsius. It is then placed in the autoclave where it ferments before being bottled.

Organoleptic characteristics: almost imperceptible straw yellow. Subtle nose of fresh fruit, green apple and delicate white flowers. Pleasantly lively on the palate with a fresh citrus taste.

Food pairing: grilled fish, potato crocché, chips, stuffed panzerottini.

Serving temperature: 6 C°

Analytical data:

ABV 10,5%

Residual sugar 16,00 g.l.

Total acidity 4,70 g.l.