

Piandimare MARINE

VINO BIANCO SPUMANTE

Grapes	Trebbiano
Area	Villamagna (Chieti) - Abruzzo
Fermentation	After soft pressing of the berries the first fermentation in stainless steel tanks take place at controlled temperature and selected yeast. The second formation is happening in Pressurize tanks (Charmat Method) for 60 days.
Characteristics	Fully sparkling wine, Straw yellow with delicate golden nuances, Typical and intense aroma, fresh and persistent.
Pairings	Perfect with raw sea food, spaghetti with fish and aperitif.
Serving Temperature	8/10°
Alcohol	11,5% Vol

