

LABEL: INTEGRO SPARKLING WHITE WINE
WITHOUT ADDED S02

WINE: Organic IGT White Wine Colline Pescaresi

GRAPES:

This wine is produced with Chardonnay grapes harvested from vineyards aged 15 years and cultivated following the principles of organic farming.

VINTAGE:

Grape harvest takes place starting from the third week of August, depending on the grapes' complete organic ripeness, whose evaluation is based on sugar degrees, pH and total sourness.

Grapes are picked by hand, respecting their wholeness and those organoleptic peculiarities that will come out with the wine.

WINEMAKING:

Winemaking is carried out in respect of tradition and observing the most up-to-date white winemaking methods.

Grapes are destemmed and softly pressed, the must obtained is hiper oxygenated cooled at a temperature of 10°C and therefore cleared.

The Must is then separated by the dregs and fermented with selected yeasts that do not develop sulphites, also lactic bacteria are used to start the malolactic.

During the alcoholic fermentation we daily check the sugars level, and, once reached 10g/l the must is bottled in order to finish the alcoholic fermentation in bottle. The pressure generated inside the bottle is due to the Co2 naturally generates from the bottling moment until the end of the fermentation.

The rules required by regulations for organic FRE FROM S02 wine production are observed during all winemaking's stages, in order to assure and protect wine's genuineness and healthiness. In particular for this wine we obtain a product with sulphites value lower than 10mg/L.

ORGANOLEPTIC PECULIARITIES:

COLOUR: LIGHT Straw yellow.

BOUQUET: fine and intense, pleasantly fruity, crispy, with notes of bread crust.

TASTE: fresh balanced and sapid, well structured and persistent, with fruity aftertaste.

FOOD PARING: IDEAL with light fish dishes, greens, and fresh cheeses. IF drunk unclear matches very well with pizza, if drunk clear is a great aperitive.

SERVICE: Serve at a temperature of about 8°C.

PRESERVATION Preserve the bottle in a fresh place at a temperature of 8-10°C in vertical position.

ALCOHOL 12.5% Vol.

