



SUAVÌ

SPARKLING WHITE WINE

Classification:

Sparkling white wine.

Grapes: Verdeca Single Variety.

Production area: Area near Ruvo di Puglia.

System: Pergola Pugliese.

Harvesting: 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.

