

## VINO BIANCO SPUMANTE TINS'VIL DI QUALITÀ BRUT 0,75L



|                                   |   |
|-----------------------------------|---|
| <b>General:</b>                   | Blanc de Noirs sparkling wine produced from Sangiovese grapes. Fine, balanced and elegant perlage with pleasant floral, bread crust and almond notes. Sangiovese presented in an innovative form, in honour of the grape and nature.  |
| <b>Grape varieties:</b>           | Sangiovese  |
| <b>Production area:</b>           | Magliano in Toscana   |
| <b>Annual production:</b>         | 6,600   |
| <b>Drinking temperature:</b>      | 8C - 10C  |
| <b>Alcohol:</b>                   | 12.5%   |
| <b>Residual sugar:</b>            | 3.12 g  |
| <b>Acidity:</b>                   | 6.02 g/l  |
| <b>pH-value:</b>                  | 3.12  |
| <b>Suitability for storage:</b>   |   |
| <b>Vegan:</b>                     | Yes   |
| <b>Eco-auditor &amp; Quality:</b> | IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, Naturland   |
| <b>Vinification:</b>              | Sangiovese grapes are harvested early in order to preserve their acidity and freshness. Once destemmed and deposited in the press, only the dripping juice is vinified at low temperature, and is subsequently left to age on the lees for about 4 months. The second autoclave fermentation process lasts for about ten days, after which the wine is aged on the lees for six months and in the bottle for at least 3 months. |
| <b>Taste:</b>                     | featuring a characteristic pale pink colour and fine perlage, the aroma is complex, with pleasant floral notes and hints of yellow fruits, bread crust and almonds. Savoury and full-bodied on the palate, with excellent persistence.  |
| <b>Pairings:</b>                  | To serve with aperitifs, appetisers, fish and shellfish dishes, vegetables.   |

**Content:**

0,75 l

**Barcode:**



\*8018759002079\*