

SPARKLING CROATINA IGP“Vigna dei Frati”

BLEND: Croatina wine

Type of harvest: Handpicked grapes by mid-September.

Production technique:

Fermentation in stainless steel tanks at a 24 ° temperature occurs in about 10-15 days. Natural fermentation in the spring, 15/20 days in autoclave for the typical Oltrepò Pavese sparkling. Bottling and storage 2/4 months for ageing.

Optimal consumption: After 1/3 years after the vintage.

Duration: 10 years

Tasting notes:

Colour -ruby red with violet reflections. Good medium viscosity.

Fragrance -Intense, persistent with fruity cadences of cherry.

Taste - Dry, full-bodied and persistent

Serving Temperature :18/20 ° C

Alcohol content :13% vol.

Residual sugar : 1,2 g / l max.

Bottle size:0.75 liter

Pairing Suggestions:

Excellent with meats, pasta with meat sauce, braised and stewed meat and game.

