

SPARKLING RIESLING IGP “Vigna Val Rosa” BIO – VEGAN F.



BLEND: 100% Riesling Italico wine with the following certification:

Organic farming Valorialta IT BIO 015

Type of harvest: Handpicked grapes by beginning of September
After being gently squeezed off, must is fermented in stainless steel tanks at a temperature of 18° C.

4-6 months ageing in stainless steel

Further treatments before bottling: refrigeration, centrifugation, microfiltration.

Bottle-aged for 2-3 months before it is put on the market

Best period for consumption: 1 year after vintage

Storage time: up to 4 years

Tasting notes:

Colour – Straw yellow with hints of green.

Fragrance - Intense, elegant with scents of flowers, apples and a note of musk

Taste- Fresh and sapid, with a pleasant golden apple finish.

Alcohol at bottling: 12% vol.

Residual sugar: 0,5 gr./lt. max

Serving temperature: 7/8° C

Bottle format: 0,75 lt.

Pairing Suggestions:

Starters and delicate first courses with acid notes, vegetables, fish.

