



TYPE

Sparkling white wine

GRAPE VARIETIES

Old Malvasia 70% & Chardonnay 30%

VINIFICATION

The grapes from a vineyard located near the winery are handharvested and taken to the winery where the crushing is carried out, the must is cooled in order to cause the sedimentation of impurities, the classic alcoholic fermentation takes place very slowly at 14 °C - 16 °C for 2 weeks. After the process, the wine is left to rest on its lees for 20-30 days to achieve a greater volume in the mouth and complexity. Then, it is deposited in a sealed tank where sugar and yeast are added so that the second fermentation takes place in pressurized tanks to avoid the loss of CO₂, finally the wine is cooled and filtered, after a rest of 10 days the wine is bottled.

TASTING NOTES

Clean and bright with yellowish and greenish shades. The nose is clean and attractive with floral notes, honey and fruity, mainly apples. The bubble is very well integrated into the wine, its balanced acidity makes it a very pleasant wine to drink and persistent in the mouth.

FOOD PAIRING

Ideal to consume without food, with appetizers, seafood, fish and salads, as well as at the end of a meal.

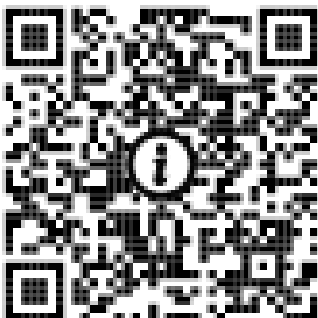
CONSERVATION

It is recommended to store the wine in places devoid of foreign odors, with a temperature not exceeding 20 °C and a controlled humidity.

SERVICE TEMPERATURE

To fully enjoy this wine, the temperature must be between 5 °C and 6 °C

Scan for nutrition information and ingredient list:



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750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended