



## *Fa un giro* Sparkling white wine with natural refermentation in the bottle

*A sparkling wine obtained using the natural method of bottle refermentation, with residual yeasts on the bottom, ensuring authenticity. Intense freshness, fragrant with white flowers and exotic fruit. Fascinating echoes of an ancient tradition and harmonious sensations for a clear pleasure.*

<i>Colour:</i>	Straw yellow with bright jade green reflections
<i>Perlage:</i>	Fine and persistent
<i>Sensory notes taste and aroma:</i>	Floral and fruity, with great intensity and freshness. Notes of pineapple, mango, and bergamot are complemented by wisteria and hawthorn. Savory and structured. Fresh and harmonious
<i>Pairings:</i>	Excellent as an aperitif and with fish-based dishes
<i>Alcohol content:</i>	11,5% VOL
<i>Residual sugar:</i>	0 gr/l
<i>Acidity:</i>	6 gr/l
<i>Pressure:</i>	3,5 bar
<i>Extract:</i>	22 gr/l
<i>Serving Temperature:</i>	4-6°C
<i>Grape variety:</i>	100% Glera
<i>Training System:</i>	Sylvoz with 3x1,4 planting layout
<i>Harvest Period:</i>	Mid September
<i>Vinification:</i>	White vinification in stainless steel, bottled 6-7 months after harvest, with aging on indigenous yeasts for at least 12 months
<i>Production Area:</i>	Hills of Castelvucco
<i>Bottle Sizes:</i>	0,75 - 1,5 LT
<i>1 Box of 6 bottles:</i>	L 253 mm / A 303 mm / P 170 mm

