



Forner Angelo Sparkling white wine with natural refermentation in the bottle

Frizzante obtained according to the ancient tradition of the natural method of bottle refermentation, which involves resting on the lees for at least 12 months. Intense and floral aroma. Structured, savory, and pleasant.

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| <i>Colour:</i> | Intense straw yellow |
| <i>Perlage:</i> | Fine and persistent |
| <i>Sensory notes taste and aroma:</i> | Pleasant, complex, and harmonious, characterized by elegant floral and fruity olfactory sensations with notes of lime blossom, yellow peach, calycanthus, and quince, enveloped by a delicate sapidity and freshness |
| <i>Pairings:</i> | It pairs well with vegetable soups, pasta dishes, and fish |
| <i>Alcohol content:</i> | 12,5% VOL |
| <i>Residual sugar:</i> | 0 gr/l |
| <i>Acidity:</i> | 6,5 gr/l |
| <i>Pressure:</i> | 3,5 bar |
| <i>Extract:</i> | 24 gr/l |
| <i>Serving Temperature:</i> | 4-6°C |
| <i>Grape variety:</i> | Istrian Malvasia, White Marzemina and Riesling |
| <i>Training System:</i> | Sylvoz with 3x1,4 planting layout |
| <i>Harvest Period:</i> | Early 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, Monfumo and Asolo |
| <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 |

