



## *Pat Storico* Sparkling white wine

### Natural refermentation in the bottle

*Sparkling wine produced using the traditional natural method of bottle refermentation, with residual lees resting on the bottom, a true mark of authenticity. Intense freshness with aromas of white flowers and citrus notes. Fascinating echoes of an ancient tradition and a harmonious blend of sensations for a pure and genuine pleasure.*

<i>Colour:</i>	Straw yellow with bright jade green highlights
<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 well-structured. Fresh and harmonious
<i>Pairings:</i>	Excellent as an aperitif and with fish-based dishes
<i>Alcohol content:</i>	12% 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>	Trebbiano 100%
<i>Training System:</i>	Sylvoz with a 3 x 1.4 m vine spacing
<i>Harvest Period:</i>	Mid September
<i>Vinification:</i>	White vinification in stainless steel; bottling takes place 6-7 months after harvest, followed by aging on indigenous lees for at least 12 months
<i>Production Area:</i>	Castelcucco and Monfumo hills
<i>Bottle Sizes:</i>	0,75 LT
<i>1 Box of 6 bottles:</i>	L 253 mm / A 303 mm / P 170 mm

