



Vecchio Vitigno Rabbiosa Sparkling white wine with refermentation in the bottle

*Traditional frizzante obtained using the natural method.
The residual lees at the bottom of the bottle are a true guarantee of authenticity. Floral and fruity, with great intensity and freshness.*

<i>Colour:</i>	Intense straw yellow with golden 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>	Ideal for dishes based on fish and fatty meats
<i>Alcohol content:</i>	13% VOL
<i>Residual sugar:</i>	0 gr/l
<i>Acidity:</i>	7,5 gr/l
<i>Pressure:</i>	3,5 bar
<i>Extract:</i>	27 gr/l
<i>Serving Temperature:</i>	4-6°C
<i>Grape variety:</i>	Rabbiosa 100%
<i>Training System:</i>	Sylvoz with 3x1 planting layout
<i>Harvest Period:</i>	Early October
<i>Vinification:</i>	White vinification in stainless steel, bottled 6-7 months after harvest, with aging on indigenous yeasts for at least 36 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

