

LA SABBIONA



DIVO

Classification: White

Type of grapes: Famoso

Classification of the wine: Famoso sparkling Extra Dry wine

Yield per hectare: 100 q.li

Altitude of the vineyard: 80 m.

Training system: Guyot

Plant density: 3.400 vines for hectare

Harvest time: beginning of September

Vinification: grapes destemming and crushing, maceration on the skins at low temperature for 16-24 hours. The process goes on with soft pressing of the grapes, inoculation with selected yeast strains for controlled must fermentation at very low temperature and static decantation. Sparkling wine is produced through the Charmat method.

Duration of fermentation: 15-20 days

Bottling time: March

Alcoholic content: 12% vol.

Colour: gold yellow with a very fine and persistent perlage

Nose: Floral and fruity aromas that most resembles apples

Tasting notes: at the taste it seems elegant, pleasantly fresh and smooth

Serving temperature: 7-8° C

Food matches: ideal combined with white meats, row fish, especially with row tuna fish and fried pilchards.

Especially suitable as aperitif but also very good throughout the meal.

