

LA SABBIONA



SABBIOLINO

Classification: white

Type of grapes: 60% Trebbiano, 40% Chardonnay

Classification of the wine: sparkling table wine

Yield per hectare: 100 q.li

Altitude of the vineyard: 50 m.

Training system: Guyot

Plant density: 3000 vines per hectare

Harvest time: Trebbiano 25th-30th September, Chardonnay 15th-20th August

Vinification: grape crushing and soft pressing of the grapes, inoculation with selected yeast strains in the must, static decantation, fermentation and refinement in steel and vitrified cement vats.

Duration of fermentation: 15-20 days

Bottling time: February

Alcoholic content: 11.5% vol.

Colour: straw-yellow.

Nose: quite intense, refined with pleasant fruity notes of green apple and lemon peel

Tasting notes: dry and warm because of the alcohol, pleasantly structured thanks to the carbon dioxide, with an important acidity and with a rather austere palate.

Serving temperature: 10-12°C

Food matches: Excellent as aperitif, ideal also with marinated hors-d'oeuvre, fresh salads, delicate main courses. Built to accompany food just perfectly during the summer.

