

LA SABBIONA



Sabbiolino



Type: White

Grape variety: 100% Trebbiano

Denomination: Sparkling table white

Yield per hectare: 140 q

Altitude of the vineyard: 50 m

Training system: Guyot

Planting density: 3000 plants per hectare

Type of cultivation: SQNPI certified integrated pest management with low environmental impact

Harvest period: August/September

Vinification: Crushing, destemming and soft pressing of the grapes, static decantation of the must, fermentation in steel at very low controlled temperatures and subsequent long refermentation in an autoclave.

Fermentation duration: 15-20 days

Bottling period: February

Alcohol content: 11.5% vol.

Aging ability: to be appreciated young

Color: Greenish yellow

Smell: Moderately intense, delicate, with pleasant notes of green apple and lemon peel.

Taste: Dry and moderately warm in alcohol. Delicately sparkling and fresh.

Ideal serving temperature: 8-10°C

Pairings: Wine for aperitifs with tasty appetizers, marinated fish starters, fresh salads, delicate seafood first courses. Due to its pleasantness, it is very suitable as a wine for any meal in the summer.

Bottle formats available: 0.75 litres