



# Vino Bianco Bianco Frizzante

Serenissima

www.rinomatatombacco.it



**Grape variety** Chardonnay and Pinot Bianco

**Origin** Triveneto

**Winemaking**

it is obtained from hand selected and healthy grapes and by immediate separation of the grape skins after first pressing. The must obtained is then cooled and cleared and left to ferment in steel vats at 18°C. When the alcoholic fermentation is completed, the wine is twice transferred and then double filtered before bottling.

**Storage and ageing**

in a humidity controlled cellar at a temperature of 10-12°C. Best drunk when young.

**Colour**

straw yellow.

**Bouquet**

fruity and persistent, with nice hints of apple.

**Flavour**

this wine is dry, sapid, fruity, floral, and suggestive of apple acacia, and honey; it is mid-bodied and harmonic, and has good acidity; it is persistent on the palate.

**Alcohol content** 11% vol.

**Optimal serving temperature** 10-12°C

**Gastronomic matches**

this wine is excellent as an aperitif and with hors d'oeuvres, cold meats and salami, main and second fish courses, crustaceans, mollusks, and soft non-fermented cheeses.

**Packaging**

in 1.5l Bordolese bottles in 6 bottle boxes.