

*PoL*

*Bianco TreVenezie IGT Vino Frizzante*



#### GRAPE VARIETIES

Red grapes native to Verona

#### PRODUCTION AREA

Verona

#### VINIFICATION PROCESS

Second fermentation in autoclave with charmat method.

#### AGEING

In steel

#### BOTTLING

4 months after harvesting

#### ORGANOLEPTIC QUALITIES

*Colour:* pale straw yellow, with notes tending to green.

*Aroma:* delicate, fine with a hint of flowers.

*Taste:* fresh, just the right amount of acidity, well balanced.

#### SERVING TEMPERATURE

6-8 C°

#### SERVING SUGGESTION

Very suitable as an aperitif and to accompany entrees of fish, crustaceans and molluscs. It can be matched to an entire meal based on fish. Also excellent with risotto with vegetables, white meats and cheeses.

