

LOVE

SPARKLING WINE ORGANIC



History: this sparkling wine is made with carefully hand-selected white grapes coming from Sicily. It is characterized by fine and persistent *perlage*

Appellation: sparkling wine EXTRA DRY

Method of Production: organic

Grape Varieties: 80% Pinot grigio, 20% Grillo

Wine-making Technique: soft crushing; temperature is controlled during the fermentation, which is performed following the Charmat method, to obtain fine *perlage*

ANALYTICAL DATA

Alcohol: 11,5% Vol

Residual sugar: 12 g/l

Acidity: 5,70 g/l

ORGANOLEPTIC EXAM

Colour: brilliant straw yellow

Aroma: lime peel, fruity and fresh

Taste: pleasantly dry with nice final

FOOD MATCHING

Aperitif, desserts, but also seafood