

TOURBILLON SEMI-SPARKLING ITALIAN WHITE WINE Semi-sweet

WINEMAKING

The grapes are vinified white and the fermentation is carried out with decanted musts and temperature control. After clarification, the wine is placed in steel tanks. A second fermentation in pressurized tank with specific yeasts enhances the aroma and makes it sparkling.

TASTING NOTES

Semi-sparkling straw-yellow wine with light greenish hints, fresh and light, with floral notes and hints of fruit reminiscent of golden apple. On the palate, excellent acidity and softness and a slightly bitter finish typical of this variety.

PAIRING

Excellent as an aperitif, ideal with light appetizers and fish dishes. Serve at 7-8°C.

PARTY LIKE AN ITALIAN

A selection of fresh, light semi-sparkling wines obtained thanks to a vinification that enhances aromas and fragrances. Excellent for aperitifs, brunches and family toasts.



Geographic area
Veneto hills

Alcohol
11%

Grapes/Blend
Pinot Bianco
Pinot Nero
Sauvignon

PH
3.10
Total acidity
6.0 g/l

Harvesting period
Mid-September

Residual sugar
40.0 g/l