



Type: agreeable sparkling Monterosso

Location: Bacedasco Basso, municipality of Vernasca (PC), Italy, 200-250 m.a.s.l.

Grape variety: 50% Malvasia di Candia Aromatica + 30% Ortrugo + 20% Sauvignon

Vine training: Guyot method

Soil: clay

Sunlight: East-West

Harvesting: mechanical

ABV: 11%

Winemaking: destemming, light crushing and soft pressing of the grapes; fermentation at controlled temperature in stainless steel tanks

Refining: in stainless steel and cement tanks for about four months; re-fermentation in autoclave at 18°C / 65°F

Color: straw yellow

Aroma: apricot and citrus notes pepped up by coriander spice

Taste: bold, full-bodied, with well integrated acidity

Pairing: cold cuts, omelettes, spicy food

Best served at: 12-14°C / 54-57°F