



# LANCIOLA

## SPUMANTE

Production & Winemaking:

PRODUCTION AREA: Impruneta (Florence)

ALTITUDE: 250 m, A.S.L.

EXPOSURE: South-East

POSITION: Hilly

WINE-MAKING: Through a precocious harvest, the grapes are collected in wooden boxes and processed through carbonic steeping at a low temperature, then they get pressed softly: Finally the resulting must is left to decant through a cold process to separate it from its impurities. The First Fermentation at controlled temperature (14-15° C) is slow and lasts for a long period so as to exalt its scent and aromas: the second one is carried out in a small autoclave at controlled temperature.

ALCOHOL CONTENT: 12,50%

Details & Sensations:

CHARACTERISTICS:

Of fine and persistent perlage, of dry taste pleasantly sapid, its scent is delicate and persistent. Fruity with a slight scent of spices.

GASTRONOMICAL COMBININGS AND SERVICE:

Most pleasant as aperitif with any kind of hors d'oeuvre, fish soup, first course, second courses of fish or meat its serving temperature must be 8-10° C

