



LANCIOLA



SPUMANTE

GRAPE VARIETIES: Mainly Chardonnay and Pinot Noir

Production & Vinification:

PRODUCTION AREA: Impruneta (Fi)

ALTITUDE: 250 meters above sea level

EXPOSURE: South-East

LOCATION: Hilly

VINIFICATION: the grapes, harvested in crates in an early harvest, undergo cryomaceration at low temperatures, a soft pressing; finally the must obtained is cold decanted in order to separate it from impurities. The first fermentation is slow at a controlled temperature (14 C°) for a long period in order to enhance the aromas and flavours

ALCOHOL CONTENT: about 12.50%.

Details & Sensations:

CHARACTERISTICS:

With a fine, persistent perlage, a pleasantly sapid dry flavour, its scent is delicate

FOOD PAIRINGS AND SERVICE:

Pleasant as an aperitif with any appetizer, fish broth, first courses, fish and white meat main courses.