



## FRIZZAMARE VINO BIANCO FRIZZANTE



Frizzamare, a sparkling white wine, gives pleasant floral aromas on the nose and a fresh taste with fruity and citrus notes typical of the land from which it comes.

#### VARIETIES

White grape varieties.

#### PRODUCTION ZONE

Western Sicily

#### HARVEST

The grapes are harvested in August in order to keep the acidic and aromatic characteristics of the varieties as intact as possible.

#### WINEMAKING METHOD

It takes place by cooling the grapes and then soft pressing them in the absence of oxygen to keep the primary aromas intact. This is followed by static decantation of the must. Fermentation takes place at temperatures below 15°C. Then re-fermentation takes place in small autoclaves before cold bottling.

#### SENSORY PROFILE

Soft yellow color with greenish highlights. It gives pleasant floral aromas on the nose, a fresh taste with fruity and citrus notes.

#### RECOMMENDED CELLARING

1 years.

#### FOOD PAIRING

Excellent as an aperitif, it is ideal with appetizers, fish, fresh cheeses, and oriental cuisine dishes.

**ALLERGENS:** Contains sulphites.

