

## Contri Spumanti | Vino bianco secco



### TYPE OF WINE

Still white wine dry

### MAIN GRAPES

Italian white grapes

### PRODUCTION AREA

Italian grapes coming in particular from Veneto and Emilia-Romagna

### SOILS

Well exposed, calcareous clayey soils, which give to the grapes a natural acidity.

### HARVEST

Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content

### VINIFICATION

Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

### COLOUR

Straw yellow with greenish hints

### BOUQUET

Pleasantly fresh, with floral and fruity notes.

### TASTE

Well balanced, dry and sapid, leaves a pleasant sensation of cleanliness and freshness.

### FOOD PAIRING

Wine to drink throughout the meal, excellent with appetizers, white meat, salami, soft ripe cheese.

### SERVING SUGGESTION

6-8°C

### ALCOHOL CONTENT

10,5-11,0% vol

Bordolese standard ( 75 cl )

