



CHARDONNAY FRIZZANTE

CHARACTERISTICS

TYPE: Fizzy

COLOUR: White

DESIGNATION: CHARDONNAY FRIZZANTE IGT VENETO

SENSATIONS: This sparkling wine has a light straw yellow colour with greenish glints. Especially fine and elegant, its fragrance is reminiscent of Golden apples and the crust of bread fresh from the oven. The taste is very fine and harmonious, and is reminiscent of honey, acacia flower, and apple. It is a dry, slightly sparkling wine, which is enticing and always pleasant.

CULTIVATION: The vines are grown using the Guyot system, with a growing density of 4,000 plants per hectare.

WINEMAKING PROCESS: The must obtained from soft pressing is left to ferment for about 10 days at 16 °C. It is then placed to ripen in steel tanks until bottling.

AVERAGE YIELD: 130 q/HA

DEGREE: 11,5%

PAIRINGS: The wine is recommended as an aperitif and served between meals, or with fish and vegetable appetizers and light fish dishes.

SERVING TEMPERATURE: 8-10°C

CONTENT: 0,75 LT



8-10 °C



dal 1950, vini per passione

RIGONI
VITTORINO

