

le Carline®

VINI NATURALMENTE BIOLOGICI



DORATO FRIZZANTE **Certified: Organic & Vegan**

AREA

The company is located in Pramaggiore (VE)

GRAPES

blend of white aromatic grapes

FERMENTATION

- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING

- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE

The wine has a brilliant golden yellow color, intense and shiny. The nose reveals aromas of fruit, such as peach and apricot and floral nuances. The taste is balanced and persistent, with a marked freshness.

GASTRONOMIC MATCHES

Excellent as an aperitif and with fish dishes, in vegan cuisine it is excellent with spicy lentil and carrot meatballs.

SERVING TEMPERATURE

Best served at 10° C.

ANALYSIS

Alcohol content: 11% vol.

Total acidity: 5,3 g/l

Volatile acidity: 0,26 g/l

BOTTLE SIZE

Bottle: 750 ml

Case: 06 bottles

