

le Carline®

VINI NATURALMENTE BIOLOGICI



## **SWEET SPUMANTE RESILIENS** **Certified Organic & Vegan**

### **GRAPES:**

blend of white aromatic grapes from resistant varieties

### **AREA**

The company is located in Pramaggiore (VE)

### **IN THE VINEYARD:**

Soil: clayey limestone

Altitude and exposure: 10 meters above sea level - N-S / E

yield of the grapes: 100 qli / ha

Harvest: mechanics with slight overripening of the grapes

### **IN THE CELLAR:**

Vinificazione

- Controlled fermentation temperature.

Affinamento

- Contatto per alcuni mesi con la propria feccia fine attivata;

- Few months exposure to its fine activated lees

- Subsequently it carries out a second fermentation in autoclave with the Charmat method.

### **SENSORIAL FEATURE:**

Bright straw yellow wine with a creamy and persistent froth. On the palate it offers sweet notes of yellow peach and rose petals, with a perfect balance between flavor and freshness.

### **ANALYSIS:**

Alcohol content: 10% vol

Total acidity: 5,5 g/l

Volatile acidity: 0,17 g/l

Sugar: 88,0 g/l

### **GASTRONOMIC MATCHES:**

Dessert wine. To be served at 6-8 °C.

### **BOTTLE SIZE:**

Bottle: 750ml

Case: 6 bottles

