

le Carline®

VINI NATURALMENTE BIOLOGICI



VERDUZZO IGT VENETO ORIENTALE **Certified: Organic & Vegan**

GRAPES

Verduzzo

AREA

The company is located in Pramaggiore (VE)

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

Sparkling wine made by natural fermentation with selected yeasts.

Intense bouquet of violet and acacia flowers.

Pale yellow colour, sometimes deep.

Smooth, sapid, slightly tannic flavour.

GASTRONOMIC MATCHES

A dessert wine. It is ideal with unleavened desserts, such as fruit tarts, dry cakes and traditional biscuits.

SERVING TEMPERATURE

Uncork at the last moment and serve at 10°-12° C.

ANALYSIS

Alcohol content: 11,5% vol.

Total acidity: 5,1 g/l

Volatile acidity: 0,29 g/l

BOTTLE SIZE

Bottle: 750 ml

Case: 6 bottles

