







APPELLATION

Aromatized sparkling winebased drink



GRAPES

Blend of italian white grapes



ALCOHOL LEVEL

11% vol.



BOTTLE SIZE

200 ml - 750 ml

VINIFICATION

The harvested grapes are pressed very delicately to avoid the skin colour being transferred to the must. After fermentation at controlled temperatures, a straw-coloured wine is obtained, that is then converted to sparkling wine with the Charmat Method and then mixed with Lemon juice and natural flavours.

COLOUR

Lemon yellow, with a lively, evanescent frothiness.

BOUQUET

Intense, harmonic with refreshing lemon hints.

FLAVOUR

Delightfully citrusy and perfectly balanced by delicate sweetness.

SERVING TEMPERATURE

Best served chilled, around 4°C and poured over ice.

