



VOLTESE

Frizzante

Type of wine: white sparkling
Grape variety: 90% Chardonnay 10% Pinot Noir with white vinification.
Denomination: Colli Mantovani Alto Mincio
Alcohol content: 12% vol.
Total acidity: 6,30 g/liter
pH: 3,20
Sugars: 5 g/liter
Vineyard location: Reale in Volta Mantovana
Altitude: 70 m. a.s.l.
Exposure: north-est
Terroir: medium Morenic dough, loamy, with a drainage layer
Vineyard density: 5200 vines / Hectare
Production per vine: 2,5 kg
Training system: Guyot
Cutting: manual
Harvest: mechanical end of August
Vinification: wine vinification with cryo-maceration of the grapes for 1 day at controlled temperature at 4°C.
In absence of air we separate the skins from the must. Then starts the fermentation at the temperature 15°C in steel vats, on the fine lees till the "tirage". The second fermentation with Charmat Method occurs in autoclave for 70 days.

Refinement: 70 days in bottle on the yeasts and 1 month in bottle after bottling.
Ageing: 24 months
Serving temperature: 4° C
Colour: light yellow with greenish reflections
Bouquet: delicate, fruity and mineral.
Taste: balanced acidity and minerality, flawless conclusion, very smooth.
Serve with: perfect as aperitive, combined with light pasta dishes or fish starters.
Bottle: traditional sparkling light bottle
Size: 750 ml.
Cork: technical
Packaging: 12 bottles in vertical position