

## Costella Vino bianco frizzante



Obtained from a light white fermentation, from grapes cultivated on our hilly vineyards. Straw yellow colour, intense aroma and persistent perlage

### Grape Varieties

Garganega, Trebbiano e Chardonnay.

### Vineyard (geographical position and characteristics)

The vineyards are 25 years old on average. The hilly ground is morenic and alluvial deposits and is calcareus, stony and sandy.

### Vinification

The grapes, carefully chosen, are hand picked when perfectly mature and are vinified at their arrival in the winery. From immediate soft pressing with separation of the free-run must in order not to lose freshness and characteristics of green aromas and young fruit, the must is obtained which, subsequently, is subjected to thermocontrolled fermentation at low temperature. A second fermentation follows for the sparkling process in steel at the end of winter; with sudden lowering of the temperature with the maintenance of a small natural residual sugar.

### Costella & Cuisine

Excellent as an aperitif, also with antipasti and fish dishes.

**Serving temperature:** 10-12°C

**Alcohol:** 11,5% vol.

