



MOLINETTO

BIANCO

SEMI-SPARKLING WINE



PRODUCTION ZONE	Marca Trevigiana
ALTITUDE	Between 100 and 150 metres a.s.l.
GRAPE VARIETY	White grapes most suited to sparkling winemaking
VINIFICATION	Off-skin fermentation at controlled temperature in steel tanks.
SPARKLING WINEMAKING PROCESS	Secondary fermentation takes place in pressure tanks for around 20 days.
ABV	11% Vol.
COLOUR	Bright straw yellow. Elegant, fine and persistent perlage.
BOUQUET	Fruity notes of apple, pear and grape combine with simpler floral hints of small wildflowers and herbs.
TASTE	Genuine, satisfying with its freshness and softness and balanced by the discreet presence of the bubbles.
FOOD PAIRINGS	Excellent as an aperitif, ideal with cheese and lightly cured meats and to accompany the entire meal.
DRINKING NOTES	Chill gradually in the fridge, without any sudden changes in temperature. Best drunk from a stemmed glass. Serve at 8-9 °C.