



la  
delizia  
VITICOLTORI FRIULANI

## VINO BIANCO FRIZZANTE

**GRAPE VARIETY:**

blend of Glera and white wines

**SOIL:**

stony, typical of the Friuli region

**TRAINING SYSTEM:**

doppio capovolto

**PRODUCTION AREA:**

obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

**WINEMAKING:**

after the harvest, the grapes are subjected to soft pressing. The must obtained is fermented in steel tanks at a controlled temperature, to preserve the natural aromas of the grape. The base wine, with the addition of selected yeasts and sugars, is refermented in autoclave (Charmat-Martinotti method) at a controlled temperature. At the end of the refermentation follows the stabilization and filtration process, concluding with the bottling.

**COLOUR AND PERLAGE:**

bright straw yellow with extremely fine and persistent perlage.

**BOUQUET:**

fresh, harmonious with delicate fruity and floral notes that remind apple.

**TASTE:**

fresh-tasting, velvety on the palate with inviting fruity notes.

**FOOD PAIRINGS:**

it is the ideal sparkling wine to pair with simple and delicious aperitifs. Snacks, appetizers, fish dishes and light dishes.

**SERVING TEMPERATURE:**

4° - 6° C.

**ANALYTICAL DATA:**

- alcohol: 10,5% vol
- residual sugar: 10,00-14,00 g/l
- total acidity: 5,50-6,50 g/l

**COMMERCIAL DATA:**

- bottle size: 0,75 l
- bottles per case: 6 bottles
- pallet: 95 cases per pallet (5 layers per 19 cases)

**THE BUTTERFLY:**

symbol of healthiness, beauty and lightness, environmental bio-indicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.

