



# SCARABOCCHIO

## VINO BIANCO FRIZZANTE

This wine is produced with a blend of Chardonnay and Trebbiano, refermented in autoclave with the Charmat method.

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### PRODUCT

Grape variety	Sangiovese
Region	Emilia-Romagna
Area	Romagna in the foothills and hills
Alcohol	12% by vol.



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### VINIFICATION

White fermentation at 16 ° C of the must obtained by soft pressing of the berries and subjected to cold cleaning to obtain the base wine, it is made sparkling by the subsequent refermentation in autoclave up to about 2 bar.

### AGEING

Refermentation for 45 days in autoclave and a subsequent month in the bottle.

### TASTING NOTES

This white wine obtained from a careful separate vinification of the grapes that compose it, has delicate hints of white flowers and golden apple citrus and herbaceous notes, the light carbonation and the soft finish, make the wine very pleasant.

COLOUR Light greenish yellow.

AROMA Delicate fruity hints of golden apple.

### FOOD PAIRINGS

Excellent as an aperitif and throughout the meal with light fish and meat dishes of the Italian tradition.

SERVING TEMPERATURE 10-12 °C

ANNUAL PRODUCTION 15.000 bottles