



Name : Spumante da uve Vernaccia di San Gimignano "La prima volta" - extra dry

Variety : 100% Vernaccia of San Gimignano grapes

Vinification : Early harvest of Vernaccia grapes. Very soft crushing and pressing. Fermentation conducted with selected yeasts at a temperature of 15 ° C.

Sparkling : obtained according to the Charmat method in autoclave at a temperature of 15 ° C. This Spumante is extra dry.

Color : Pale straw yellow

Perfume : Ample, fruity and floral, it embodies all the typical fragrance of Vernaccia di San Gimignano wine.

Flavor : Soft, sweet and sapid, balanced, with delicate fruity scents.

Alcohol content : 12.50%

Recommended matches : Excellent as an aperitif, ideal for any meal, it goes perfectly with lean appetizers and fish dishes in general.

Serve cool at 6 - 8 ° C.