

CALINI

TASTING NOTES

Pale straw yellow, and has a very fresh and fine taste with notes of white pear and fresh fruit.

WINE MAKING

Soft pressing to extract the top-grade must only, fermentation in heat-conditioned stainless steel tanks. In the spring following the grape harvest, the wine undergoes second fermentation in stainless steel tanks using the Charmat method.

FOOD PAIRING

Pairs wonderfully with any appetizer.

GRAPE VARIETY: 100% Chardonnay

LOCATION: Product of Italy

BEST SERVING TEMP.: 42-46°F

ALCOHOL CONTENT: 11% vol.

BOUQUET: Intense and refined, characteristic of grapes which have just been harvested

CHARDONNAY
FRIZZANTE

