

MONDRAGONE BIANCO

WHITE WINE

Semi-sparkling

LOCATION OF THE VINEYARD
Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES
Blend of white grapes grown by the Antoniazzi family, including the native Incrocio Manzoni 6.0.13.

VINIFICATION
Grapes harvested exclusively by hand. Soft pressing of the grapes with a horizontal pneumatic pressing machine. The free-run must obtained ferments at a controlled temperature of 16-1 8°C. The resulting wine ages in stainless steel tanks until the following spring.
Sparkling wine-making method in an autoclave (Italian method) for 30 days at controlled temperature with the addition of selected yeasts. Isobaric bottling.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS
Elegant straw-yellow colour, delicate perlage. Aromatic, with scents of tropical and ripe yellow fruits. Soft, savoury, with good minerality and body, velvety and fine.
It goes well with appetizers, first courses, white meats and fish.
The serving temperature is 6-8 °C.

ALCOHOL CONTENT
12% vol.

ALLERGENS
Contains sulphites.

AVAILABLE SIZES
0.75 lt bottle.

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