



IPETRO



Classification: White Brut Sparkling Wine.

Production area Comiso (RG) - Sicilia Orientale

Grape varietes: 100% Viognier

Farming system of the vineyard Espalier vineyard

Vinification:

Manual harvest at the right time of maturity; Pressing of grapes and fermentation direct in autoclave

Aging:

3 months in autoclave and 3 mounts in the bottle

Alcoholic content: 12% vol.

residual sugar: 12 g/l

Aphrometric Pressure: 5,5 atm

Colour:

Straw yellow

Fragrance:

Alluring blaze of floral and fruity notes of citrus accompanied by a pronounced minerality

Taste:

Strong and balanced personality, fresh, savory, persistent, good aftertaste

Food and wine pairing:
Appetizers.first courses based on fish.fish in general

Serving temperature: 7 - 8 °C