



Costella Vino bianco frizzante

Obtained from a light white fermentation, from grapes cultivated on our hilly vineyards. Straw yellow colour, intense aroma and persistent perlage

Grape Varieties

Garganega, Trebbiano e Chardonnay.

Vineyard (geographical position and characteristics)

The vineyards are 25 years old on average. The vineyards have an average age of roughly 25 years. The hilly ground is morenic and alluvial deposits and is calcareous, stony and sandy.

Vinification

The grapes, carefully chosen, are hand picked when perfectly mature and are vinified at their arrival in the winery. From immediate soft pressing with separation of the free-run must in order not to lose freshness and characteristics of green aromas and young fruit, the must is obtained which, subsequently, is subjected to thermocontrolled fermentation at low temperature. A second fermentation follows for the sparkling process in steel at the end of winter; the sudden lowering of the temperature with the maintenance of a small natural residual sugar.

Costella & Cuisine

Excellent as an aperitif, also with antipasti e fish dishes.

Serving temperature: 10-12°C

Alcohol: 11,5% vol.

