



## Fermentino Vino Bianco Frizzante

Tenuta Iuzzolini

<b>Type</b>	Weisswein
<b>Origin</b>	Limoncello, Calabria
<b>Producer</b>	Tenuta Iuzzolini Cirò
<b>Classification</b>	Vino bianco Frizzante
<b>Contents</b>	75 cl
<b>Enjoyment phase</b>	up to 3 years
<b>Serving temperature</b>	8 - 10° C
<b>Alcohol content</b>	11.5 %
<b>Grape varieties</b>	Greco Bianco 100 %
<b>Article no</b>	18239700

### Comments

In sparkling wines, the carbonic acid is formed during the second fermentation by a natural process, whether it is the traditional bottle fermentation or a large-volume fermentation (Charmat method). In the case of sparkling wines, the carbonic acid is mostly added exogenously. If the wine is fermented in a pressure tank, the formation of endogenous carbonic acid is also possible. In contrast to sparkling wines, it is possible to bottle sparkling wines in bottles with screw caps, as their carbonic acid content is lower; between 1 and 2.5 bar. Usually, the alcohol content of sparkling wines is also lower than that of semi-sparkling wines.

### Pairing

A wonderful accompaniment to antipasti, fish dishes and crustaceans, as well as an aperitif wine with fine appetizers.

### Tasting notes

Greenish highlights. Flowery on the nose, with a slightly dry apricot flavor and exotic fruit. Harmonious, fresh, light and tasty on the palate.