



Fermentino Vino Bianco Frizzante

Tenuta Iuzzolini

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