



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

SPARKLING



## Zahar

White Sparkling Wine

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**Grapes used:** A selection of white grapes.

### FERMENTATION

The grapes are pressed immediately and immediately. The fermentation is carried out at low temperature. Referments in an autoclave for at least 20 days.

### TASTING NOTES

Pale straw yellow color.  
A delicate and fruity. Light taste, fragrant and harmonious.

### ACCOMPANIMENT

Serve at 8°-10°C. Suitable for any occasion, it also serves well with light dishes throughout the meal.

Principe di Corleone - Pollara di V. Pollara & C. Sas  
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