



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

VENTI DI BREZZA - Sparkling Wine

Grapes used: Blend of the best white grapes.

Harvest: September.

Method of harvest: Manual in case.

Vinification:

the grapes are pressed softly by pneumatic presses.

ORGANOLEPTIC CHARACTERISTICS:

It is an extremely pleasant white. It seduces the sense of smell and taste. Very fresh and lively wine with a good acidic shoulder and balanced sapidity with a sweet vein. In the glass the aromas of green apple and white pear are immediately enhanced.

ACCOMPANIMENT:

it is excellent with fish dishes and especially with shellfish. Excellent as an aperitif and as an accompaniment to between meals. To be served at 8-10 ° C.

