

# MONNA LISA

## Spumante Bianco Dry



DENOMINATION	WHITE SPARKLING WINE
VARIETAL	Trebbiano, Chardonnay in different percentages
ALCOHOL LEVEL	11% vol.
AREA	Italy
SURFACE	Plain and hills
ALTITUDE	0 – 350 m
SOIL TYPE	Calcareous and clay
PLANT DENSITY	6,000 vines per hectare
VITICULTURAL TECHNIQUE	Double Guyot, GDC
HARVEST PERIOD	Beginning of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

A delicate blend of Trebbiano and Chardonnay, the grapes used in this wine come from the hills of the Northern Italian regions of Romagna and Emilia.

Both hand and machine harvested, this sparkling wine is the result of destemming and pressing and fermentation at 16-19°C in 300-600hl tanks for 8 days. A second fermentation then takes place for 30 days, after which the wine is stored in stainless steel tanks for up to 3 months and bottled at a pressure of 5.5 bar.

### TASTING NOTES

A lovely pale lemon colour, this wine has fruit notes of golden apple with a delicate freshness and smoothness.

### FOOD MATCHINGS

With aromatic fruit flavours this wine complements mild Italian cheeses, asparagus and Parma ham.