



NAME OF WINE: Premier Wine Bianco Spumante brut

AMPELOGRAPHIC COMPOSITION: Trebbiano and Malvasia

PRODUCTION TECHNOLOGY: soft pressing, fermentation at low temperature with selected yeasts and subsequent re-fermentation in autoclave

TASTING NOTES: straw yellow colour, fine perlage, crisp and full aroma with floral nuances, delicate, lively and pleasantly dry

SERVING SUGGESTIONS: appetizers, pasta and risotto with vegetables, fish

SERVING TEMPERATURE: 8° C-10° C

ALCOHOL: 9.5% vol

RESIDUAL SUGAR: 10.5 gr/l



NAME OF WINE: Premier Wine Bianco Spumante
semidolce

AMPELOGRAPHIC COMPOSITION: Trebbiano

PRODUCTION TECHNOLOGY: soft pressing and 18-hours
pellicular cryomaceration, fermentation in autoclave at
12-14 ° C to obtain the desired percentage of sugar,
enhancing the characteristic aromas of the trebbiano

TASTING NOTES: straw yellow colour, characteristic aroma
with intense floral sensations, soft flavor with fruity finish

SERVING SUGGESTIONS: pastries, cheeses

SERVING TEMPERATURE: 8 ° C-10 ° C

ALCOHOL: 9.5% vol

RESIDUAL SUGAR: 55 gr/l

