



## BIANCO FRIZZANTE

Grape variety: Blend of white grapes

Area of origin: Italy

Actual alcoholic title: 10,5 % vol

Residual sugar: 9-13 g/l

Description: Straw-yellow with greenish tinges wine. The scent is vinous, typical and fruity. On the palate it is dry and rounded. Vinified according to the Charmat method. Appetizer or mealtime wine.

Serving temperature: 7-8 °C

Working pressure: 2,8 bar

Flow: to be adjusted according to the container in which the wine is tapped (jug, flute, etc.)

Cleaning: to be washed with specific Soda-based products each 4/5 drums, or periodically each 20/25 days

Suggested gas: Nitrogen

