



BIANCO Semi-sparkling wine

Among our production, the traditional and inevitable Panein Frizzante, with a bright straw yellow color and a fresh and fruity character. A sparkling wine that already refers to the tradition from its name, Panein, to remember a still living custom, that of Panevin, or the Bonfire that is lit the evening before Epiphany. A wine that goes well as an appetizer with cured meats and cheeses, but also with any meal, produced following the "Martinotti" method.

TASTING NOTES

Appearance: brilliant straw yellow colour. Elegant, fine and persistent perlage.

Perfume: hints of yellow pulp fruit, with fresh citrus notes. **Taste:** elegantly mineral, savory and with a fresh note fruity.

Serving temperature: bottle at 6-8°C, uncork and pour in prosecco glasses.

Alcohol content: 11% Vol. – Residual sugars 13 gr/l. Sourness 6 gr/l. Grape: only Glera.

Recommended cuisine: valid throughout the meal given the low residual sugar. It goes well with various types of fish but also with white meats and first courses.

Strengths: wine made "by hand", with passion, in an environmentally friendly manner and in an area highly suited.

CHARACTERISTICS OF THE TERRITORY

Climate: Mediterranean, cool temperate, 1200 mm of rainfall, important variations between August and September, ventilated hills.

Altitude: 168 meters above sea level.

Soil type: gentle hills and irregular, formed by glacial deposits Wurmian; the western part of the vineyards are moraine depositions.

Position: hilly, with steep embankments, gradients of 20%.

Exposure to the sun: rolling hills north south, with vineyards located east west.

VINIFICATION AND AGING

Type of harvest: completely by hand with selection of the grapes; in the countryside and at harvest.

Vinification: soft pressing with the aid of pneumatic presses, and finally clarified fermentation at controlled temperature with the use of selected yearts.

Secondary fermentation: Martinotti (Charmant) method, 30 days in autoclave.

Packages: Boxes of 6 bottles of 0,75 liters. Boxes of 12 bottles of 0,75 liters.







