

SPARKLING CHARDONNAY

Wine of Italy
2022

Naturally sparkling Blanc de Blancs with aromas of grapefruit, lemon and pastry. It has gentle bubbles, with a fresh and light finish.

Vineyard: The vineyards are chequered along the valley hill and the region is divided by the Tanaro river. The northern part, Basso Monferrato, features plains and rolling hills and to the south of the river lies the Alto Monferrato, which rises into the Apennine mountains. This area has a continental climate and has had particular success with the Chardonnay variety, ripening fully while preserving bright acidity.

Winemaking: Made in the tank method. First fermentation of base wine in stainless steel tank. Slow, cool second fermentation in stainless steel pressurised tank. Filtration of lees with the wine settled shortly prior to canning on a pressurised line. Bone dry with zero dosage.

Serving suggestion: Seared scallops, Parmigiano Reggiano cheese, caramelised onion quiche, sushi or tempura vegetables.

Winemaker: Nicola Fogliati

Grape(s): Chardonnay (100%)

Region: Piedmont, Italy

Alcohol: 12.0% abv

Residual Sugar: 1.1g/litre

Acidity: 4.7g/litre

Total SO₂: 66mg/litre

Closure: Can Ring Pull

Optimal drinking: 7-9°C

Filtration: 0.45µm

Additives: SO₂

Vegan Friendly

Nutritional information:

per 100ml:

Energy 291kJ / 70kcal

Contains **Sulphites**

Packaging:

200ml Can, 24 Cans Per Case



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