

START



A charmat sparkling wine, made by selected white grapes, Start represents our cutting-edge production

Type of wine: Brut - charmat method

Grape variety: selected white grapes

Harvest: first ten days of August

Yield: 9.000 kg/ha

Winemaking process: low temperature pressing of grapes; the second fermentation follows in accordance with the Charmat Method

Ageing: on its fine lees for 4 months

Tasting Notes: intense fruity and floral aromas: apple, lemon zest, orange blossom, acacia and jasmine flower; olfactory notes are confirmed on the palate with the addition of complementary hints of peach and kiwi; light-bodied and easy to drink while remains a complex wine. The perlage is fine and delicate thanks to the long second fermentation

Ideal service temperature: 8° C

Number of bottles produced: 100.000

Available bottle sizes: 0,75 L

Contains sulphites

Produced in Italy

Produced and bottled by: ICQRF BN/16 IT Guardia Sanframundi (BN) 82034 Località Santa Lucia 104/105
Distributed by: SAN PATRIGNANO SOC. AGRICOLA COOP. SOCIALE CORIANO (RN)



Wine pairing:



SanPatrignano