



TORRACCIA DI PRESURA

SPUMANTE TORRACCIA DI PRESURA



Classification: Spumante di Qualità Brut.

Grapes: Chardonnay, Tuscan Trebbiano and long white Malvasia grapes; produced since 1994.

Vinification: long process of re-fermentation in autoclaves, more than 6 months long (Long Charmat).

Characteristics: fresh, lively, shining sparkling wine with a fine and persistent perlage. It can be preserved for several years.

Alcohol: 11,5% by Vol.

Temperature of service: 8-10° C.

Combinations: delicious aperitif wine, excellent with all fish and crustaceans dishes.

