

SPARKLE

DONNA CATERINA

A TRADITIONAL METHOD THAT EMBODIES SALINITY AND MINERALITY, THE PROTAGONISTS OF OUR TERRITORY



APPELLATION

Garda Bianco Brut DOC



GRAPE VARIETY

Chardonnay and Erbatat



SOIL

Soil of glacial origin, moraine in nature, with very high active limestone.



TRAINING SYSTEM

Single side arch pruned at 6/8 Buds.



DENSITY PER HECTAR/YIELD PER PLANT

5000 plants/ha – 2 kg/plant.



PROCESSING

Traditional Method – Hand-picked grapes – Soft Pressing – First fermentation in steel – Second fermentation in the bottle with minimum resting time of 42 months.



SIGHT

Straw yellow with greenish glints, fine and persistent perlage, dense white foam.



NOSE

Intense aroma of fresh fruit and citrus fruits, dry, vertical, with great minerality.



PALATE

Pleasantly harmonious and extremely salty, with notes of white fruit and a citrus freshness.



FOOD PAIRING

Excellent as an aperitif, perfect throughout a meal with raw fish, seafood and white meat.



SERVING TEMPERATURE

To be served at a temperature between 8 and 10° C in a wide-bowled glass.



TASTING NOTES

Fine and persistent perlage, harmonious and elegant, extremely salty and vertical.



0,75L 1,5L

AVAILABLE SIZES