CAVATINA
PREMIUM

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Cavatina Premium

Peach

Vinification

The white vinification process takes place after a soft pressing of the grapes, at controlled temperature and according to the Charmat method. The natural peach aroma is then added before the bottling. The sparkling process lasts for about 10 days and the juice remains then in the bottle for one months.

Description

Wine with a yellow color and bright gold nuances. It has a fine and persistent perlage, an intense and aromatic scent, and a pleasant peach aroma. On the mouth, it is slightly sweet and balanced.

Food Pairings

It is ideal with desserts, especially with pastries, biscuits and fresh fruit.

Uva Bianca		**6-8 °C**	**Alcol: 7.5%** **Zuccheri: 65 g/l**