

D O N N A
M A R Z I A

DONNA MARZIA - FRIZZANTI

BIANCO

IGP SALENTO FRIZZANTE BIANCO

GRAPE VARIETALS: recommended grapes

SOIL TYPE: alluvial, medium consistency
with calcareous areas.

GROWING SYSTEM: Guyot.

DENSITY: 5.500 plants per ha.

PRODUCTION PROCESS

Stems removal and soft pressing. After the primary fermentation, the wine is put into a stainless steel tank called autoclave, to undergo its secondary fermentation at controlled temperature to obtain the characteristic bubbles (Charmat method).

COLOUR: pale straw yellow.

PERLAGE: elegant and fine.

BOUQUET: delicately aromatic and fragrant

TASTE: delicate, pleasantly fresh.

SERVICE TEMPERATURE: 8-10°

