

BRONZO

QUALITY BRUT


Pilandro®

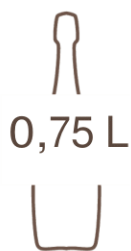
From a selection of the best white grapes from the shores of Lake Garda, this versatile sparkling wine is born, which lends itself with pleasant lightness from appetizers to desserts.

Serve at a temperature of 2-4°C (35,6-39,2°F)

To be tasted with Italian finger food



Available formats



0,75 L



DESCRIPTION

VARIETY:
Chardonnay, Turbiana

VINEYARD:
Located at an altitude of 60-80m (195-265') with a south by southeast exposure and a chalky terrain rich in clay in the southern part of Lake Garda near Desenzano

HARVEST:
Mechanical harvest, delicate in full respect of the integrity of the grapes with rapid transfer to the cellar. From early-mid September

VINIFICATION:
Soft pressing and steel-tank fermentation at a controlled temperature of 18/20°C (64- 68°F), followed by a second fermentation in autoclave

ABV: 12%

PILANDRO WINE SHOP

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