



Cavatina Premium

Strawberry

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 strawberry 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 month.

Description

Wine with rosé color, it has a fine and persistent perlage and an intense and aromatic scent, and a pleasant strawberry 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