Frizzante Secco Bianco Emilia IGT



Background

Fruit for this Frizzante by Tallero come from grapes grown on the hills in the provinces of Moderna, Bologna and Piacenza.

Winemaking

Gentle pressing of the fruit and fermentation in stainless steel tanks at controlled temperatures help maintain the natural aromas and characteristics of the grapes. A secondary fermentation of the base wine takes place in stainless steel tanks under controlled pressure to create a gentle mousse.

Tasting & Pairing

Pale lemon appearance with a fresh, delicate aromas of white peach, lemon and apple. Refreshing and light finish.

An excellent, lower alcohol apertif. Excellent with young cheese, pizza or canapés.

Sustainability & Extra Information

n/a

