“ONDELIS”
BIANCO FRIZZANTE
IGT VENETO

INFORMAZIONI

AREA OF PRODUCTION
From estate Vineyards around the river Piave.

TYPOLOGY
FRIZZANTE (pressure below 2.5 atm).

GRAPE VARIETY
White Grape Varietal.

HARVEST NOTE
Hand picked fruit at the end of August-first week of September.

WINE TREATMENT
Soft press of whole bunches, then straight fermentation in autoclave.

DEGUSTAZIONE

COLOR
Straw dull yellow with soft and intense bubbles.

FLAVOUR
Floreal, delicate notes of white peach.

TASTE
Soft, refreshness, with its sweet taste balanced with the natural acidity of the grapes.

SERVICE TEMPERATURE
Serve at 6-8°C.

FOOD PAIRING
Perfect match with prosciutto, salami, or fish appetizers. Great with fried fish.