



Luigi Bianco

Vino Frizzante Bianco

Tasting Notes

VINE: white indigenous grapes of production area.

COLOUR: bright with shades of straw yellow and gold reflections

BOUQUET: orange blossom, mandarin peel, fresh bread, and white flowers

FLAVOUR: lively and fresh with fine & delicate bubbles. Floral, pleasant citrus and bread crust notes

SERVING TEMPERATURE: 8-10 °C - 47-50 °F.

SERVING SUGGESTIONS: A fun and versatile food wine. The bubbles make it perfect for fatty foods and salty foods like potato chips. It is suitable for many courses: light dishes, Asian cuisine, burgers and "fish and chips".

BEST DRUNK: up to two years after the vintage year.

VINIFICATION: Spontaneous fermentation with native yeast in steel tank, bottled before fermentation is completed with naturally occurring carbonation and sediment.



Vineyard

PRODUCTION AREA: Municipalities of Roero

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: no more than 100 quintals/hectar

MAX WINE LITERS PER HECTARE: around 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 13 %

SUGAR RATE: < 4 g/l

TOTAL SO2: < 100 mg/l

TOTAL ACIDITY: 5,2 g/l

Az. Agr. Demarie Giovanni
di Demarie Aldo

Via Castellinaldo 16, 12040 Vezza d'Alba
Tel./Fax +39 0173 65454
Email: demarie@demarie.com
P.IVA IT 02787030044



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