



Luigi Bianco

Vino Frizzante Bianco

Tasting Notes

VINE: white grapes of the territory.

COLOUR: 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.



Chemical Analysis

ALCOHOL VOL. (%): 13 %

CONTAINS SULPHITES

PRODUCT IN ITALY

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di Demarie Aldo

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