

# FRATTINO BIANCO

VINO FRIZZANTE VDT



**Grape varieties** 60% Garganega, 40% Chardonnay.

**Location and characteristics of the vineyard** Sommacampagna, a small village situated in the south-east of Lake Garda.

**Average altitude** 100-150 m a.s.l., glacial origin with limestone, clay, gravelly and sandy soils.

**Training system and plant density** Guyot with 2 Kg yield per vine.

**Harvest** First ten days of October.

**Vinification** Soft pressing and fermentation in temperature-controlled stainless steel tanks.

**Organoleptic description** Lightly aromatic sparkling white wine.

**Colour** Light straw yellow, with pale green highlights.

**Nose** Intense floral notes of hawthorn, and green apple; aromatic aftertaste.

**Flavour** Sparkling, fresh, well-balanced.

**Vol.** 12,0%

**Serving temperature** 6-8 °C

**Serving suggestions** An excellent aperitif, but also good with starter dishes and salad croissant, pasta dishes, lake fish.



750 ml

MONTE DEL FRÀ  
AZIENDA AGRICOLA