

SPARKLING WHITE WINES

SPARKLING  
SAUVIGNON

D.O.C. COLLI PIACENTINI

ESSENCE  
OF  
OUR LAND



**SPARKLING SAUVIGNON  
D.O.C. COLLI PIACENTINI  
GRAPE VARIETY**

Our own interpretation of an international varietal, this sparkling Sauvignon is made from Sauvignon Blanc grapes which are hand harvested and singly processed.

**VINIFICATION**

Whole cluster grapes are soft-pressed right after the harvest.

A part of the resulting must is preserved at temperatures below zero centigrade, ready for the subsequent blend of the cuvée.

The sparkling froth is developed in pressure resistant steel vats, thanks to a natural second fermentation of the cuvée, composed of the dry base and a percentage of the must from the same grapes.

**ALCOHOL CONTENT**

12% vol.

**SENSORIAL ANALYSIS**

Intense and fruity with hints of exotic fruits.

**PAIRING**

Excellent as an aperitif, it goes well with fish dishes seasoned with herbs or aromatic sauces, and with lightly seasoned white meats.

**SERVING TEMPERATURE**

8 - 10° C



MARIA  
POGGI AZZALI  
TENUTA PERNICE®

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