



Sanpierin

FRIZZANTE BIANCO VERONA IGT

The lively atmosphere of our celebrations



PROFILE

Sanpierin is our everyday bubbly. It contains a blend of several grape varieties typical of the Custoza hills, allowing us to obtain a soft, pleasant, and particularly fresh sparkling wine.

OPPORTUNITIES FOR ENJOYMENT

It is an ideal table wine for those who love soft wines. Excellent as a casual aperitif or with brunch among friends. It is also much appreciated for high-level spritzes.

VINEYARDS

Municipality of Sommacampagna (Verona), on the edges of the eastern moraine hills of the Lake Garda basin.

SOIL

Calcareous, clay-rich, rocky, with good exposure.

VINE TRAINING

Guyot

PLANTING DENSITY

4000/4100 vines per hectare

YIELD

120 q/ha

HARVESTING PERIOD

Late August/September

VINIFICATION AND AGEING

Collection of grapes in small containers. Destemming and crushing. Gentle pressing. Fermentation in steel tanks at a controlled temperature of 18°C for about 20 days. Secondary fermentation in autoclaves to obtain natural bubbles.

TASTING NOTES

Straw yellow with green reflections

Pleasant, with fresh fruit

Soft, lively, vivacious



40% Trebbiano Toscano
30% Garganega
30% Bianca Fernanda (local Cortese clone)



Serving temperature:
8° - 10° C



11,5 % vol

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