

Nettare dei Santi

viticoltori dal 1948

La Tonsa Dolce

Spumante Dolce

Classification:

Sweet sparkling white wine.

Blend:

Malvasia Aromatica 100%, Planting system: guyot

Winemaking:

Reached a suitable maturation, the grapes are harvested by hand in small baskets, reversed in harvest wagons and transported to the winery, where they are gently destemmed. Soft pressing with pneumatic presses. The must is fermented at controlled temperature 16 -18 °, in steel tanks.

Once the desired alcohol content has been reached, fermentation is stopped with the cold in order to preserve a good residual sugar, characteristic of this wine.

Before bottling, the wine is enriched with a cheerful effervescence obtained with a natural refermentation in autoclave.

Alcohol content:

7°

Acidity:

5,8

Colour:

deep straw yellow

Bouquet:

intense, characteristic, finely aromatic

Palate:

sweet, aromatic, very pleasant

Pairing:

dessert wine, for sweets, dry pastries, panettone in particular

...Excellent, very fresh,
... under a pergola on a summer evening...

Aging:

not suitable, to drink young, very young

Serving temperature:

6° - 8°C

Production:

7.000 bottles



AZIENDA AGRICOLA NETTARE DEI SANTI

Via della Capra, 17 - San Cofombano al Lambro (MI)

Tel. 0371.200523 - Fax 0371.897381 / info@viniriccardi.com