



CHARIE

SEMI-SPARKLING WHITE WINE



TECHNICAL NOTES

DESIGNATION OF ORIGIN: vino frizzante bianco.

GRAPES: blend of white grapes.

The percentages may vary from one vintage to another.

TRAINING SYSTEM: Guyot

EXPOSURE OF THE VINEYARDS: north, north-west, south, south-west

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The resulting free-run must is put in temperature-controlled stainless-steel vats for 12-18 hours and cooled down to extract the best aromatic substances. The free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature for 15-20 days. Once the fermentation is completed, the wine is racked. The natural bubbles are produced by a secondary fermentation in temperature-controlled stainless-steel autoclaves. The secondary fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

TASTING NOTES

SIGHT: straw-yellow colour with golden highlights.

NOSE: intense and elegant nose with nice citrus and herbal notes.

PALATE: fruity, with a good balance between acidity and smoothness. Medium-long finish.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it pairs well with a wide range of dishes, especially fish and shellfish, and omelettes with vegetables.

SERVICE TEMPERATURE: 8-10 °C.

ALCOHOL: 12% vol

(the alcohol content may vary slightly from one bottling to another).

CONTAINS SULPHITES.

PRODUCT OF ITALY.

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