

Azienda Agricola  
**LA CAPPUCCINA**



*Grape variety:* white grapes from our vineyards.

*Production area:* our local hills.

*Harvest time:* the first ten days of September.

*Alcohol by volume:* 11%

*Sugars:* 9-12 g/l

*Serving temperature:* 5-7 °C

*Vinification:* traditional fermentation without the skins with soft pressing, and must fermentation at between 18°C and 19°C, with selected yeasts.

*Refermentation:* second fermentation using the Italian method, better known as the Charmat method. Once the wine has been filtered, it is put into pressure tanks for the second fermentation cycle with selected yeasts. It is chilled and left to rest with the yeasts for 20 to 30 days in pressure tanks. Then, the wine is filtered again, bottled and packaged.

*Sensory notes:* a brightly coloured wine with greenish tinges and a fresh, dry and elegant taste that is well orchestrated and finely contoured. It has a fresh-fruit aroma (apple and pear) with notes of spring flowers (jasmine): a clear, flowery and fruity wine.

*Food pairings:* suited to any dish.

“La Cappuccina” farm business with restaurant “All’Agreste Ritrovo”  
owned by Giuseppe Della Colletta

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