

*San Martino*



*dal 1918*

## **Secco Frizzante**



GRAPE VARIETY: Chardonnay/Pinot B.  
AREA OF PRODUCTION: Veneto  
HARVEST: september - october  
YIELD PER HECTAR: 180 q.l.s  
VINIFICATION: white vinification in steel vast  
at controlled temperature  
ALCOHOL CONTENT: 11 % vol.  
TOTAL ACIDITY: 5,5 %  
RESIDUAL SUGAR: 16 g/l

### ORGANOLEPTIC CHARACTERISTICS

COLOUR    light straw yellow, bright.

BOUQUET    intense, fruity, aromatic, sometimes  
              reminds the wisteria.

TASTE        very pleasant with a bitter aftertaste.

### BEST SERVED WITH

Versatile, is really good as aperitif, but it goes well  
with any kind of dishes.  
Serving temperature: 8-9 C°



### **VINICOLA CACCARO SAS**

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