

San Martino



dal 1918

Secco Frizzante



GRAPE VARIETY: Uva bianca
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
s.a.s. 

VINICOLA CACCARO SAS

Via Finco 6, 35010 Campo San Martino (PD)
Tel. +39 049 552007
Fax. +39 049 9630780
email: info@sanmartinowine.com
web: sanmartinowine.com