



MONTELVINI

Promosso Collection

PROMOSSO

Frizzante



A varied sparkling wine, obtained via natural fermentation using the Charmat method. Displays typical aromatic characteristics of the territory. The Stelvin closure, still rarely used in Italy, is an innovation that significantly improves the storage of the wine, guaranteeing its authenticity.

The Winemaking Process

The must is separated from the solid parts by means of soft, fractional pressing. The pressing step is crucial for preserving the balanced freshness of the product. After cold settling, the must starts its fermentation at a controlled temperature of 15-16 degrees Celsius. Second fermentation occurs in an autoclave for 10 days, at a pressure of up to 2.5 atm.

The Wine

The color is straw yellow, fruity on the nose with a delicate, slightly spicy aroma. There is a pleasant acidity on the palate, lively and fruity, and its body is dry and delicate. Excellent as an aperitif, it is suitable as a wine for the whole meal, especially with mixed fried fish or vegetables.

ALCOHOL % BY VOL	11.00
TOT. AC. % TART. AC.	5.20
SUGAR G/L	13.50
SO ² MG/L	120
ATM. PRESS.	2.50
CONTENTS	0,75 L
BOTTLES PER CASE	6