



LEVRIN SPARKLING WINE

Levrin is a fun wine with a delicate, slightly fruity bouquet and a pleasant taste. Exquisite as an aperitif; excellent with tasty delicacies based on salamis, fresh cheese, quiches, batter-coated vegetables, sushi, seafood salad and fried seafood. Suitable at any time of day.

PRODUCTION AREA: Bardolino Classico (municipalities of Garda, Costermano and Bardolino).

GRAPE VARIETY: Garganega.

VINE TRAINING SYSTEM: Traditional Verona pergola and Guyot.

GRAPE HARVESTING: By hand, starting from mid-September.

PRODUCTION METHOD: Gently crushed, with controlled-temperature fermentation of the must.

AGEING: In steel tanks for a short period, in steel tanks, “Charmat Method” applied in autoclaves to make the wine sparkling.

COLOUR: Light straw with golden reflections.

BOUQUET: Delicate and fruity.

FLAVOUR: Delicious, fresh, sweetish.

ALCOHOL BY VOLUME: 12.5% vol.

SERVING TEMPERATURE: 10 °C.