



COTTINI
STILE NATURALE



HYPSOS

VINO SPUMANTE DI QUALITA' EXTRA DRY

GARDA DOC

GRAPES AND VINEYARD

The vineyards are located in Zuane (Rivoli Veronese) at 200 meters a.s.l.

Chardonnay, Muller Thurgau, Sauvignon Blanc

The entire estate is cultivated by organic viticulture. It is also certified for its respect for biodiversity according to "bio-diversity friendly" criteria.

WINE MAKING AND AGEING

The grapes are hand-harvested starting from the first week of September. The bunches are laid on boxes to preserve them in perfect condition. They are chilled and moved from the vineyard to the winery.

Grapes are destemmed and crushed in oxygen reduction. Maceration lasts for 8/10 hours; then bunches are gently pressed, and the must is clarified. The fermentation is carried out at a temperature that never exceeds 15°-16° C.

The wine is poured in autoclave to finish the fermentation. Here it remains for 6 months under controlled temperature before bottling.

TASTING NOTES

Straw yellow in colour with greenish highlights. Fine and persistent perlage. Lively and fresh, with hints of apple and white stone fruit, such as peach and pear.

FOOD PAIRINGS

Perfect as an aperitif or paired with appetizers and fish tartare. Excellent with entrée and main fish courses, seafood, soups and white meat.

Serve at 8°-10° C

Alcohol content: 12,50% vol.

