

MAKE IT POP!

FAMIGLIA
ZONIN
DAL 1821



Gran Cuvée



APPELLATION

Extra-Dry Sparkling Wine



GRAPES

A blend of Italian white grapes



ALCOHOL LEVEL

11% vol.



BOTTLE SIZE

750 ml

VINIFICATION

The harvested grapes are pressed very delicately in order to avoid the skin colour being transferred to the must. After fermentation at controlled temperatures, a straw-coloured wine is obtained that is then converted to sparkling wine with the Charmat method.

COLOUR

Straw yellow, with a lively, evanescent frothiness.

BOUQUET

Intense, harmonic with delightful fruity hints.

FLAVOUR

Courteously dry, fragrant, fresh and full.

SERVING TEMPERATURE

Best served cool, around 6° - 8° C.

FOOD MATCHES

Excellent as an aperitif, well accompanies quick, light meals. Ideal with fish crudités and fruit salads.