



## BIANCO FRIZZANTE IGT PREARIN

The name of this wine comes from “preare”, that is, the Prun stone extraction quarries that are typical of the highest part of the Valpolicella Classico area. The name of this wine comes from “preare”, the Prun stone extraction quarries typical of the highest part of the Valpolicella Classico area, which supported the livelihood of our territory for years. We can still find its products today in our vineyards, characterized by the *marogne*, dry-stone walls built with this Prun stone.

Colour: straw-yellow with greenish reflections. Bouquet: floral, intense and delicate. Taste: medium-bodied dry. Slightly bitter.

### THE VINEYARD

Located in the south of Valpolicella and up to the vicinity of the Adige River, at an altitude between 50 and 80 metres above sea level on soils of glacial and alluvial origin. Vineyard grassing. Training system: double Veronese pergola. Age of producing vines: from 15 to 20 years. Load of buds per vinestock: 20/24. Planting density: 3,000 vines per hectare. Yield per hectare: 120 hl.

### FOOD PAIRINGS

Appetisers and fish dishes; ideal as an aperitif.



GRAPES:

**100%**

Garganega



STYLE:

**sparkling white  
wine**



BOTTLE:

**750 ml**



SERVING

TEMPERATURE:

**6° | 8° C**



ALCOHOL

**11,50% vol**

### PRODUCTION

Harvest: last ten days of August and first ten days of September, exclusively hand-picked. Crushing of the grapes with de-stemming and separation of the skins through soft pressing. Fermentation without skins without skins at a controlled temperature of 14-16 ° C. Charmat sparkling method in autoclaves. Stabilisation: protein and tartaric.