



## L'OMBRETA FRIZZANTE DOLCE

### TASTING NOTES:

Intense straw in colour, with lifted floral aromas, subtle herbaceous tones are complimented by hints of boiled sweets and musk. The palate is light in the mouth with floral and slight herbaceous tones continuing from the nose and is well balanced with the natural sweetness and crisp acidity. The wine finishes with a soft clean acid and lingering 'frizzante' dancing on your tongue.

### FOOD PAIRING:

Lower in alcohol this frizzante wine is a wonderful drinking wine any time of the day, and any day of the year - suited as an aperitif or a perfect accompaniment to dessert, for examples - an orange scented panna-cotta with pears poached in the wine itself.

SERVING TEMPERATURE: 6-8° C

REGION: Veneto

GRAPE VARIETIES: Local white grapes

VINIFICATION:  
charmat method in stainless steel tanks

PRESSURE: 1.5- 2.5 bar

ALCOHOL: 7 %

ACIDITY: 6 gr/l

RESIDUAL SUGAR: 60 gr/l

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