

# BiancoNero

## White Sparkling Wine

**Classification:** Quality Sparkling White Wine of the Aromatic Type

**Grape variety:** Grapes of Hamburg Muscat, a reddish grape variety cultivated in Thessaly (Central Greece)

**Vinification:** Hand harvest. Destemming, crushing and mild pneumatic pressing. Clarified must goes through one and only alcoholic fermentation in high-pressure tanks at low temperatures for at least 30 days in order to become naturally sparkling wine with small, creamy bubbles and to keep varietal aromas.

**Tasting notes:**

- **Color:** bright lemon-green
- **Nose:** intense floral aromas of rose and lemon blossom, fruity aromas of peach and tangerine
- **Palate:** refreshing with zesty acidity, flavors of kernel fruits, creamy mousse and a fine white tea aftertaste

**Technical data:** 7.5% alc./vol, 4.8g/L T.A., 40/L residual sugar (classified as semidry sparkling wine)

**Recommendations:** drunk as aperitif or pairing fruits, finger food, fresh salads and creamy desserts

**Serving temperature:** 43-47°F

**Cellar potential:** 1 year to keep freshness

