



CASA COSTE PIANE di FOLLADOR LORIS - VIA COSTE PIANE, 2 - 31049 S. STEFANO DI VALDOBBIADENE (TV)
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White Sparkling... Naturally

0,75/1,5 lt – crown cap

ALCOHOL: 11% vol.

RESIDUAL SUGAR: 1 g./l.

Total SO₂: 45 mg./l.

ACIDITY: variable, depends on the vintage, often below 5 g/l.

The White is produced from a selection of grapes grown in the marly, sandstone rich company owned land that is typical of the area.

Indeed, the originally morainic hills, formed during the last ice age, are composed of bluish solidified sedimentary clay, marl or Salis in local dialect, and sandstone, agglomerates of rock and sand, and are rich in fossil and mineral remains which give the wine its sapidity and minerality.

The wine undergoes a natural second fermentation in the bottle, ensuring a low level of acidity and extreme drinkability.

The label, designed by the children's illustrator Maurizio Olivotto, comes from the collection of labels especially created for the Casa Coste Piane by illustrators from the "Štěpán Zavřel International Children's Book Illustration Exhibition" in Sarmede.

GOES WELL WITH:

fish and first courses, particularly wild herb risottos.

HILLY REGION, CLAYEY, MARLY SOIL, OF MORAINIC ORIGIN.

NO HERBICIDES, VAST MAJORITY OF THE PRODUCTION PROCESS IS MANUAL.