

STORIE DI VIGNA DAL 1928

TREDICI

Bianco Frizzante (semi-sparkling white wine)



A staple of the Cavazza Family winery, Tredici is a tribute to the Italian lucky number, 13. With its fresh and seductive taste, it makes a stylish addition to any occasion.

TECHNICAL INFORMATION

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AREA OF ORIGIN	Gambellara in the province of Vicenza, Veneto.
SOIL TYPE	Medium texture soil.
VARIETAL	Cuvée of Garganega and Chardonnay.
TRAINING SYSTEM	Veronese pergoletta, Guyot.
AVERAGE VINE AGE	20 years
HARVEST PERIOD/METHOD	Second half of September.
WINE MAKING	Off skins (in white)
PRIMARY FERMENTATION	Without the skins for about 3 days in stainless steel tanks at a thermostatically controlled temperature of 16°C max/60.8°F.
FOAMING	10-15 days
FINING	In autoclave for 1 month to enrich and maintain the perfect nat ural sparkling.
SPARKLING MAKING TECHNIQUE	Martinotti - Charmat
ANALYTICAL CHARACTERISTICS	
ALCOHOL	10,5% Vol.
RESIDUAL SUGAR	10,5 g/l
TOTAL ACIDITY	6,1 g/l

ORGANOLEPTIC PROPERTIES

COLOR	Pale straw yellow.
PERLAGE	Persistent and fine clean sparkles.
BOUQUET	Delicate floral nose with hints of peach, grapefruit, and honey-dew melon aroma.
TASTE	The fine effervescence gives a creamy, extra-dry flavor of ripe lemons and green apple with hints of white peach pulp.
SERVING TEMPERATURE	6-8°C/43-47°F
SERVING SUGGESTIONS	Great on its own as an aperitif, or as a perfect basic ingredient for cocktails like "Bellini", "Mimosa" or "Spritz" with Aperol or Campari. It pairs excellent with Italian style appetizers like prosciutto wrapped melon and Caprese salad. Great with seafood and shellfish like lobsters, crayfish or crabs. Pairs very well with Asian cuisine, especially Japanese. Try it with pizza.
BOTTLE SIZE	€ 750 ml
CLOSURE	Screw-cap



HOW TO DESCRIBE ON WINE LIST

"TREDICI" Vino Bianco Frizzante (Semi-sparkling cuvée of Garganega/ Chardonnay, Veneto Region)



