le Carline®
VINI NATURALMENTE BIOLOGICI

# IRIS FRIZZANTE RESILIENS PIWI

*From resistant Piwi vine*




**CERITICATIONS:**
Organic - vegan

**GRAPES:**
Souvignier Gris

**PRODUCTION AREA:**
The company is located in the city of Pramaggiore (Venezia)

**GROUND:**
Clay of alluvial origin rich in minerals with a thin layer of calcium carbonates called Caranto

**FARMING SYSTEM:**
Double upside down

**VINIFICATION:**
The grapes are destemmed and the must is extracted through gentle pressing. The process proceeds with a traditional white winemaking process, which involves alcoholic fermentation in steel tanks. The secondary fermentation takes place in pressure tanks using the Charmat method at low temperatures to promote the formation of an elegant perlage and enhance the varietal aromas.

**ORGANOLEPTIC CHARACTERISTICS:**
The sparkling wine Iris from the resistant Souvignier Gris PIWI grape variety presents a luminous straw yellow color, revealing an intriguing aromatic bouquet. On the nose, notes of peach, green apple, and white flowers emerge, blending harmoniously. On the palate, it is fresh and mineral, with a captivating and persistent finish. The Souvignier Gris grapes, grown on calcareous clay soils, give the wine a delicate elegance and distinctive flavor. The secondary fermentation takes place in autoclaves using the Charmat method at low temperatures to promote the formation of an elegant perlage and enhance the varietal aromas.

**PAIRINGS:**
Ideal for any convivial moment.

**ANALYSIS:**
alcohol content: 13% vol,
total acidity: 5,9 g/l
sugar: 10,00 g/l

**AVAILABLE FORMATS:**
Bottle: 750ml
Box: 06 bottles

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