

STELLATO

BLANC DE BLANCS MILLESIMATO PIGNOLETTO DOC • *Extra Dry Sparkling Wine*



SURPRISING

In the wine list dedicated to sparkling whites there is a new protagonist: Stellato, Blanc de Blancs millesimato by Albinea Canali. With this extra dry sparkling wine, the winery creatively reinterprets tradition, starting from the grapes of the historic Pignoletto appellation, to obtain an elegant, absolutely authentic and original product. An interesting alternative sparkling proposal that will capture one's attention during aperitifs and pairing in restaurants.

SPARKS IN A GLASS
ELEGANTLY AUTHENTIC AND ORIGINAL
A SURPRISING BLANC DE BLANCS

CHARMAT METHOD

VARIETAL: Grechetto Gentile

ORIGIN: vineyards on the lowlands and the foothills of the province of Modena.

ALCOHOL CONTENT: 11,5% VOL

RESIDUAL SUGAR: 13 g/L

SERVING TEMPERATURE: 6-8 °C

BOTTLE: 75 cl

TASTING NOTES

COLOUR: brilliant straw yellow with golden reflections; white and lively froth; fine and persistent effervescence.

BOUQUET: floral jasmine and white flowers with tropical fruity notes of mango, papaya and delicate citrus scents.

FLAVOUR: full, fresh, soft, elegant with a persistent but delicate aftertaste of bitter almond.

FOOD PAIRING

Stellato surprises as an aperitif alternative but expresses all its personality in the pairing thanks to its elegant balance between aromas, freshness and softness. It goes perfectly with light appetizers, delicate risottos or with second courses of white meats, fish and shellfish. Interesting along with sushi, sashimi and nigiri.

