

From the makers of 'Scintilla d'Amore',  
favourite wine of Luciano Pavarotti



## VINI CASOLARI

Dal 1600  
Modena, Italy

Makers of the ORIGINAL Lambrusco di Sorbara

# TREBBIANO DEL L'EMILIA

Vino Frizzante Secco

BCLS Retail \$12.99 +610063 (GL) Wholesale \$10.82



89 points Winescores.ca

*"What a charming and affordable bubbly!"*

*Made from the Italian variety Trebbiano, you can expect classic characteristics here - fine talc, tree blossoms, citrus and white fruit wrapped around leesy, brioche-type notes. Impressive weight in the mouth with good potency, sufficient bubbles and an oily texture. Flavours are of apple sauce and roasted almonds, mineral and citrus. The intensity continues through the finish and it trails flavours of brioche. Perfect for first courses of fish or simple antipasti platters of cheese, salami, olives and bread."*

— Wine Scores / D. Van Mulligen- November, 2012

This frizzante (crackling) style wine is a crisp, dry (secco) white wine made with 100% Trebbiano grapes from Modena, in the region of Emilia-Romagna, north-central Italy.

Pale straw-yellow in colour and featuring a fine, persistent paper-white foam, it displays a broad fruity, floral bouquet. Dry, elegant and fruity with pleasant and persistent freshness, it delivers an excellent balance of savouriness on the palate.

This indigenous varietal produces a delicious, refreshing wine to match the cuisine of the region (famous for Parmigiano, Prosciutto and balsamic vinegar of Modena). It's elegance and simplicity makes for versatile pairing with a wide variety of cuisine such as white meats, fish and seafoods, sushi and Asian cuisine, cheeses, most Italian cuisine, tapas and salads.

### Technical Data

Trebbiano 100% (IGP)

Soil type: Alluvial soils comprised of mixed gravel, sand and clay.

Fermentation: Charmat method - stainless steel with subsequent naturally occurring in-bottle second fermentation.

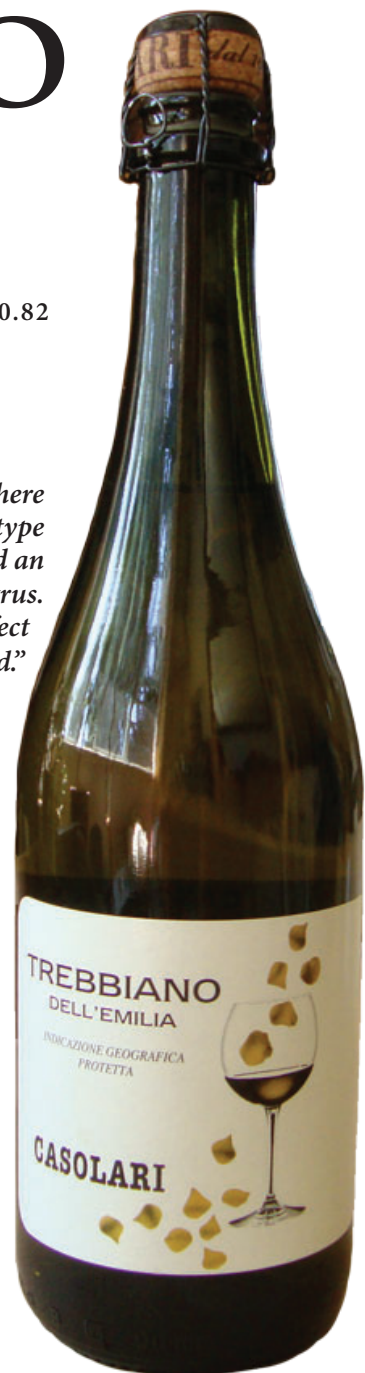
Trellis system: Cordone speronato, G.D.C. and Bellussi

Residual Sugar: <15 g/l

10.5% alc./vol.

Case 12 x 750 ml

Serve at 8-10° C



+ 610063

 Choice Import Agencies