



CONSOLI®

VINI DAL 1920

NANNÌ **DRY SPARKLING WHITE WINE**

Typical Geographical Indication.

Nannì dry sparkling white wine is made from grapevines planted in hilly areas in sandy clay soil. The grapes are hand-picked in October to be then pressed. Alcoholic fermentation takes place in stainless steel fermenters, the wine is made sparkling by gasification in tanks. Then it goes through the stabilization process before being bottled.

It is made from Trebbiano and Malvasia grapes.

ALCOHOL CONTENT

11% vol.



SERVICE TEMPERATURE

8° - 10°C.

ORGANOLEPTIC ANALYSIS

Nannì dry sparkling wine straw gold, with a nice perlage, an intense, direct and complex bouquet that shows a good mix of varietal aromas and the typical notes of the grapes it is made from, which instills hints of fresh fruit, pear, peach, apricot, and floral scents; its taste is rich, harmonious and nicely dry.

FOOD PAIRING

This dry sparkling wine is an excellent starter, which pairs well with cold cuts, fish dishes like sushi and moderately spicy cheese.