



PROFESSOR
CESCON®

AMOR DI LUNA BIANCO FRIZZANTE

Designation of Origin
I.G.T. Venezia.

Grape Variety
Glera, Sauvignon, Pinot Grigio

Winemaking Notes
Soft pressing. Initial fermentation with selected yeasts at a temperature of 15°C.
Secondary fermentation through the Charmat method (25-30 days) at a temperature of 16°C.

Alcohol Content
11% vol.

Colour
Straw yellow.

Bouquet
Elegant, with fruity notes, pleasantly aromatic with a hint of apple, pear and acacia flowers.

Main Features
Medium bodied with a nice lively acidity, fresh and intense.

Food Pairing Suggestions
A perfect aperitif, ideal for any occasion and between meals. Pairs well with appetizer, light starters and fish dishes.
Serve chilled between 8-10° C.