



FALCONA

sparkling white wine

Sparkling white wine made from grapes produced on the Falcona morainic hills that give it its name. The production area is in the municipality of Valeggio sul Mincio near Lake Garda.

Grapes: Pinot bianco Chardonnay 30%, Cortese 15%, Garganega 40% and Trebbiano toscano 15%.

Vinification: in steel barrels and subsequently in autoclaves where it undergoes controlled temperature fermentation.

Characteristics: a sparkling wine with a bright yellow color and fresh and fruity bouquet.

Alcohol content: 12% by volume.

Services: serve at a temperature of 11°.

Format: 0.75 liter bottle.