IL CONTE VILLA PRANDONE

EMMANUEL MARIA

PASSERINA SPUMANTE

Dedicated to Emmanuel Maria, the eldest son of the fourth generation, this wine celebrates a history of family and passion. His first vintage, in 2006, coincided with the birth of little Emmanuel Maria, giving a special meaning to every sip. Made from carefully selected Passerina grapes, it is a tribute to the harmony between tradition and innovation.



VINIFICATION - Following primary fermentation, the wine undergoes secondary fermentation in an autoclave, complemented by an extended maturation period of several months on the lees. This meticulous process yields a wine characterized by a fine perlage, refined elegance, and complex, enveloping aromatics.

ORGANOLEPTIC NOTES

Colour: Bright yellow, an expression of purity.

Aroma: Intense fruity and floral aromas, evoking a delicate and fresh bouquet.

Taste: A vibrant acidic vein and overwhelming freshness make this sparkling wine an irresistible companion for any occasion.

Recommended serving temperature: 6/7°c

Gastronomic suggestions: It is ideal as an aperitif, appetizers and raw fish, shellfish, first and second courses based on fish.

Grapes: Passerina "In accordance with the production specifications, in addition to the related production methods"
Alcohol Content: 11,50% vol.
Content: 750 ml
Soil: Medium texture with clayey fringes

Made in Italy – Contains Sulphites
Nutrition Table Link: https://s.imero.io/bHx7tid

AWARDS

I MIGLIORI VINI ITALIANI — 92 pts
JAMESSUCKLING.COM — 90 pts
GardiniNotes THE WINE KILLERS — 92 pts

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