

BIANCA

Style: Blanche

Fermentation: top fermentation with natural fermentation in the bottle

Color: pale straw

Characteristics: abundant foam, strong sparkling, fruity and refreshing taste, blend of barley and wheat, young yeasts and citrus fruits.

EBC: 9

EBU: 16

Alcohol content and temperature:

Alc. 5% Vol.

6° C

Recommended pairings:

Excellent for light appetizers, pizza and risotto, raw fish and shellfish but also with desserts such as panna cotta and sweet Bavarian.

Label:

The landscape depicts a characteristic village of the south of Italy, places where you can see huge fields of cereals, always used for the production of Italian beer.

