



**Packing details:**

Bottle content: 75cl  
 Bottles per case: 12  
 Case type: cardboard, printed, w/dividers  
 Cases on a Euro pallet: 50 (standard) - 60 (large)  
 Gross weight kg: 750 (standard) - 880 (large)

**Grape variety:**

Blend of indigenous white grape varieties.

**Terroir and climate:**

The grapes for our frizzante Hilaris are harvested from young vineyards planted at the foot of the Colli Asolani hill chain (within the province of Treviso, Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

**Yield:**

25 tons/ha.

**Harvest date:**

Early September.

**Technical data:**

Alcohol content: **10,5%**  
 Residual sugar: **13 g/L.**  
 Total acidity: **5,3‰**  
 Dry extract: **15‰**  
 Pressure: **2,5 bar**

**Winemaking:**

The grapes are destemmed and soft pressed, suspended solids are separated from grape juice using flotation. The juice is then racked into stainless steel tanks where it undergoes alcoholic fermentation at low-temperature to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Martinotti-Charmat method, we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. Once pressure hits 2,5 bar we cool the tank to stop the process and allow the sediments to fall to the bottom of the tank. After filtration, Hilaris Frizzante is ready to be bottled under pressure (to preserve the bubbles) to either:

- 750ml bottles sealed with the handy crown-cap closure
- 20L. disposable kegs for tap dispensing

**Tasting notes:**

Bright, straw-yellow in the glass with soft yet lively effervescence due to its "Frizzante" (lightly sparkling) style. Intense bouquet, displaying hints of melon and apple and distinctive grapey notes. Zesty and refreshing with just the right amount of fruit.

**Food pairing:**

An easy-drinking, thirst-quenching frizzante wine, ideal for an easy toast with friends or as an all-round wine. Pairs easily with with canapés and charcuterie but also with chicken dishes or pasta.

**Serving temperature:**

6 - 8 °C

