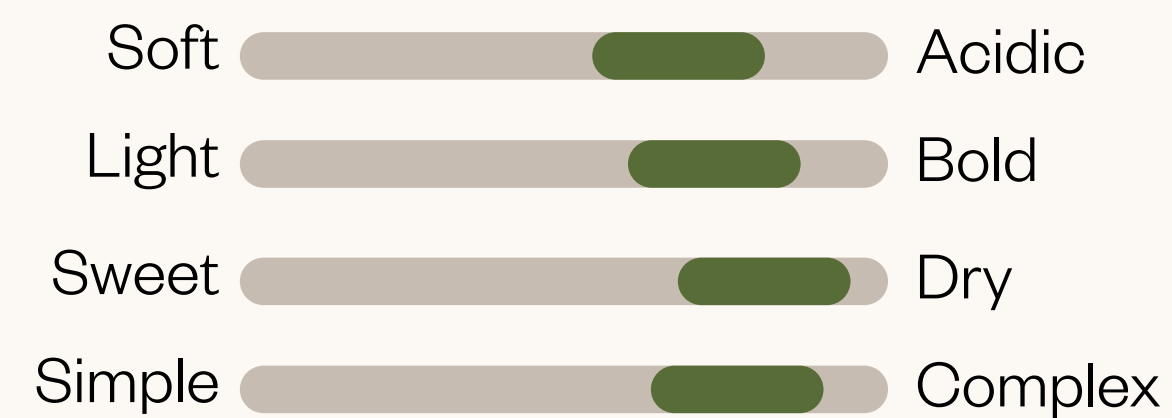


Zoe by Tenute Pacelli

TYPE	Metodo Classico sparkling white
VINTAGE	2017
VOLUME	75 cL
ALC. CONTENT	12,5 %

Wine profile



Tips to enjoy



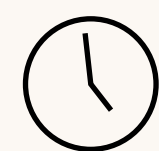
FOOD PAIRING

This wine holds up well with stronger flavors such as an antipasto with smoked salmon or vitello tonnato.



SERVING TEMPERATURE

10 °C



AGING POTENTIAL

5 years

Tasting notes

NOSE Balanced fruity and floral on the nose

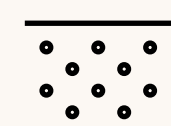
MOUTH On the palate, this charming wine presents a palate of sun-drenched yellow fruit such as peach and apricot with controlled acidity and a subtle bubble

Vineyard and vinification



GRAPE VARIETIES

Riesling



TERROIR

Limestone



TERRAIN AND ELEVATION

High planes, 400m



LOCATION

Malvito, Cosenza, Calabria

VINEYARD

Organic cultivation and manual harvest during the first week of September

VINIFICATION

Vinification along the Metodo Classico (Champagne method)

MATURATION

After the second fermentation in the bottle, Zoe rests on its lees (sur lies) for 60 months

