



**BIANCO FRIZZANTE "AMICO FRIZZ
STÜVENAGH" - CASTELLO DI STEFANAGO**

Vinification: The grapes for Chardonnay, Müller-Thurgau, and Riesling Renano are hand-harvested at optimal ripeness to achieve the right balance of acidity and sugars for ancestral vinification. When the residual sugar reaches about 10 grams per liter, the must is bottled, allowing fermentation to continue and create a natural sparkling wine with sediment in the bottle.

Tasting note: The wine has a straw yellow color, attributed to the fermentation yeasts. It presents simple yet inviting aromas of fresh fruits like plums and white peaches, along with notes of yeast and subtle hints of aromatic herbs. On the palate, it is refreshing and well-balanced.

Producer	Castello di Stefanago
Country	Italy
Region	Lombardy
Appellation	Vino Bianco
Grape Variety	Chardonnay, Müller-Thurgau, Riesling
Vintage	No Vintage
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Beef, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood