

---

# IMPERO

## WINE DISTRIBUTORS

---



### Zero 15

Biasiotto – Zero 15 Spumante Extra Brut sui lieviti

#### APPELLATION

Codroipo

#### VARIETAL COMPOSITION

Glera

#### ALCOHOL CONTENT

11% Alc. By Vol

#### WINEMAKING

After the harvest, the grapes are poured into a stainless steel trailer and immediately transferred to the wine-press, which separates the stalks from the grapes and subsequently presses the grapes: the result is the must and the remains of the pressed grapes. After this, the pulp is transferred into the soft press, which extracts all the must without exerting high pressure and then separates the skin from the liquid part. At this point the must is transferred into the steel vats at a controlled temperature where the alcoholic fermentation starts after the addition of selected yeast.

#### TASTING NOTES

Dry, fresh, with a harmonious symphony of tastes and a remarkable aromatic maturity.

#### FOOD PAIRING

This wine can be served with first or second courses of medium/low aromatic intensity, but also as an aperitif, on its own or accompanied by various appetizers.

FOLLOW ME TO ITALY

[www.imperowinedistributors.com](http://www.imperowinedistributors.com)

In exclusivity only for Impero Wine Distributors

Available in South Florida - Miami - Palm Beach - Orlando SC-NC-VA-WV-MD-ME-MA-TX-OH-CA

