





ESTATE CANTINA DI CARPI

WINE NotteBianca - "White Night"

GRAPE 85% Pignoletto – 10% Trebbiano – 5% Lambrusco Bianco

REGION Emilia-Romagna

CITY Carpi

Clay and limestone, medium skeleton.

TASTING NOTES: **COLOR:** Straw yellow with green highlights.

PERLAGE: intense, with thin elegant bubbles.

NOSE: fruity and floral with a pleasant yeasty perfume.

TASTE: dry, medium bodied, with great acidity, and a long finish.

COMMENTS

Notte Bianca means White Night and represents one of the most popular night events during summer in Italy. The first Notte Bianca is dated 1833 in Lanciano Abruzzo region, and since then, on the night between September 13th and 14th the city of Lanciano does not go to sleep, and all over in the city art and cultural events are performed for the pleasure of the people. In 2003 on the night between September 23rd and 24th, the city of Rome established its own Notte Bianca which immediately became famous because it coincided with the biggest black-out Europe ever experienced!!!

Soon the idea of this magic night full of art, concerts, street food, fireworks, restless restaurants, bars and museums spread all over Italy and Europe: Berlin, Paris, Barcellona, but also Naples, Milan, Torino, Reggio Calabria, Verona.....and now all over the boot!!!!

We called this wine NotteBianca because it is a white brut made with the unique Pignoletto grape and it is an homage to this beautiful initiative that wants to promote friendship, culture and interaction between people of all ages.

Perfect as aperitif on its own, or mixed in Spriz, Bellini and bubbling cocktails...particularly indicated for the ultimate Mimosa on a fun Sunday brunch!!!

Enjoy it chilled at 55-60F, and make sure you always have a bottle in the fridge, you never know who may knock at your door today!!! Better be safe than sorry;)