SPARKLING WINE

Amira

Bubbles from single-varietal Groppello.



Amira is a blanc de noirs: single-varietal Groppello, the signature grape of the Valtènesi, vinified as a white wine and made sparkling with the traditional method.

At harvest we choose the best bunches; the wine matures in concrete tanks and, once bottled, rests on its lees for at least 24 months, with low residual sugar. That time gives it complexity and a clear, taut tension on the palate.

TECHNICAL SHEET

APPELLATION	Quality sparkling wine, Brut · Traditional method
GRAPE VARIETIES	100% Groppello
YIELD PER HECTARE	100 quintals (10 t)
ALCOHOL	12% vol
BOTTLE SIZE	0.75 L · Magnum 1.5 L
SERVING	Serve chilled, 6–8 °C, in a large glass.

FROM VINEYARD TO BOTTLE

WINEMAKING

Hand-picked into crates, soft whole-bunch pressing, settling of the must and alcoholic fermentation with selected yeasts at a controlled temperature of 16 °C.

SECONDARY FERMENTATION

Second fermentation in the bottle, followed by 24 months on the lees.

AGEING

In concrete tanks.

TASTING NOTES

COLOUR

Bright yellow, fine bubbles.

NOSE

Pronounced aromas of ripe white fruit and delicate notes of sweet spices.

PALATE

Intense and savoury, yet full and creamy.

FOOD PAIRINGS

Aperitifs • Lake fish • Fried dishes • Delicate risottos