



OINOE VINI

MÉLOS

Sauvignon Spumante Colli di
Parma DOC



Vintage	2023
Denomination	Sauvignon Colli di Parma DOC
Category	Sparkling white wine
Grape varieties	Sauvignon Blanc 100%
Soil type	Badlands area with deep and calcareous soils. Presence of marls and argillites with a gravelly basis.
Plant density/Yield per hectare	4200 plants/ 70 Q.
Vineyard/Age of vineyard	La Costa-Castione / 15 years
Time of harvest	Last decade of August
Winemaking notes	Picking: Manual with selection of grapes Maceration: cold static maceration on the skins
Second fermentation	Direct foaming from must
Tasting notes	Color: Straw yellow with greenish shades Nose: Delicate, flowery and slightly herbaceous. Citrusy on the final. Taste: Fresh, intense and fruity, with a good mineral touch on the final.
Analytical data upon bottling	Alcohol 11,5% Vol, Residual sugar 2,5 g/l, Total acidity 7,56 g/l, pH 2,98
Total SO2	75 mg/l
Serving Temperature	6-8 °C