



**Packing details:**

*Bottle content:* 75cl  
*Bottles per case:* 12  
*Case type:* cardboard, printed, w/dividers  
*Cases on a Euro pallet:* 50 (standard) - 60 (large)  
*Gross weight kg:* 760 (standard) - 915 (large)

**Grape variety:**

Blend of indigenous white grape varieties.

**Terroir and climate:**

The grapes for our Hilaris are harvested from vineyards planted at the foot of the hills near the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

**Harvest date:**

Early September.

**Technical data:**

*Alcohol content:* **10,5%**  
*Residual sugar:* **13 g/L.**  
*Total acidity:* **5,3‰**  
*Dry extract:* **15‰**  
*Pressure:* **2,5 bar**

**Winemaking:**

The grapes are destemmed and soft pressed, suspended solids are separated from grape juice using flotation. The juice is then racked into stainless steel tanks where it undergoes alcoholic fermentation at low-temperature to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine.

According to the Martinotti-Charmat method, we introduce the still wine into pressurised stainless-steel tanks along with selected yeasts and sugar which stimulate the production of natural bubbles of carbon dioxide in the wine. Once pressure hits 2,5 bar we cool the tank to stop the process and allow the sediments to fall to the bottom of the tank. After filtration, Hilaris Frizzante is ready to be bottled under pressure (to preserve the bubbles) to either:

- 750ml bottles sealed with the handy crown-cap closure
- 20L. disposable kegs for tap dispensing

**Tasting notes:**

Brilliant straw yellow color. On the nose, floral hints of wisteria and jasmine are accompanied by notes of lychee. On the palate, there is excellent freshness and liveliness. The floral notes reemerge, balanced by moderate salinity and pleasant effervescence.

**Food pairing:**

An easy-drinking frizzante, perfect to enjoy on its own as an aperitif. Thanks to its moderate salinity, it pairs well with mollusks and shellfish, as well as vegetable-based dishes.

**Serving temperature:**

6 - 8 °C

