

SPARKLING



VINEYARD & VINTAGE

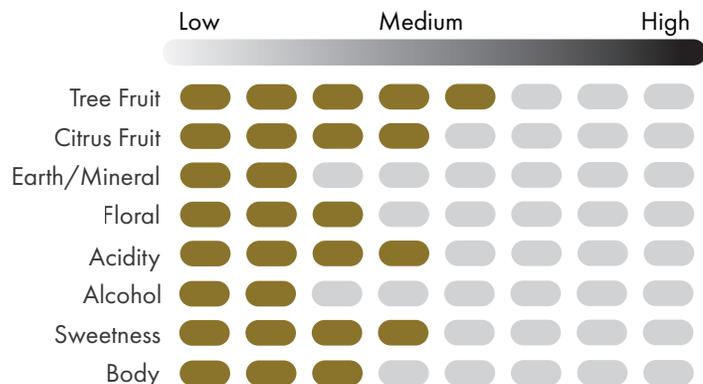
Primarily composed of French Colombard grapes (which are closely related to Chenin Blanc), Bianchi California Sparkling is produced in the Méthod Charmat, a traditional Italian method of sparkling wine making, in which a cold secondary fermentation occurs in stainless steel tanks and is then bottled under pressure. Our Colombard grapes for this wine are grown in the fertile San Joaquin Valley. Rich deposits of loam and alluvial soils trickling down from the Sierra Nevadas provide excellent drainage for these wines, allowing them to thrive in the valley. French Colombard is known for providing excellent balance in cuvées and retains its natural acidity very well. It is, for this reason, the second most widely planted grape in California, and its simple and pure characteristics have made it widely popular.

REGION & VARIETAL COMPOSITION



TASTINGS & PAIRINGS

Breathe in slow and deep to surround yourself with the fresh, floral and tropical fruit aromas of this California sparkling wine. A bold cornucopia of fruit flavors greets your tongue with distinctive notes of fresh tangerine, melon, apples and pears followed by a slightly sweet finish that softly hints at toasted sugared nuts. The crisp acidity that balances this fruity delight leaves you always wanting another sip. Enjoy this summery, every day, celebratory wine pool-side, with friends and family, before dinner with some cheese and a sunset view, or all night at the afterparty!



This bubbly treat pairs nicely with almost anything! Try it with an elaborate cheese and charcuterie plate, a fresh summery salad, oysters on the half shell, or even with a sweet crème brûlée for dessert. Salute!