



Vino bianco Spumante Tins'vil di qualità brut 0,75l

An elegant sparkling wine - Brut. Tin is the Etruscan Word for Jupiter (Giove) and Tins'vil stands for "in honor of Jupiter". The CantinaLaSelva has made this sparkling wine from the red grape variety Sangiovese (blood of Jupiter). Harvested young and processed as a "Blanc de noir". Sangiovese in its finest form in honor of the grapes and the nature. It gets its elegant structure and its fine Perlage by ageing on yeast during six months.

To serve with antipasti, fish, vegetable gratins or simply as an aperitif.

Balanced and elegant, beautiful liveliness, dynamic, complex and creamy, fine and persistent, driven by a good perlage, with pleasant floral note and yellow fruits, bread crust and almonds, good flavor and freshness

Origin	Italy
Area of cultivation	Tuscany-Maremma
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, EU Bio-Logo
Types of grape	Sangiovese
Alcohol [vol. %]	12.5
Residual sugar [g]	4.5
Acid [g/l]	5.68
pH-value	2.99
Vegan	✓
Drink temperature	8°C - 10°C
Storage life	1 - 2 years
Maturation	aged for 6 months "sur lie" and at least 3 months in bottle before release
Production volume (bottles)	3,400
Awards	3 stars, Silver Medal - Selection Das Genussmagazin

Bar code



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