



Erbaluce Fiordighiaccio

Producer: C.P.E.C

Alcohol: 12.5%

About the Wine: Erbaluce Fiordighiaccio is a selection of Erbaluce grapes subjected to a treatment of cold maceration, made by injections of dry ice during 24 hours of soaking.

This way the temperature obstructs primers of fermentation, the skin can give up all its scents and exotic fruit flavors to the must.

Food Pairing: Excellent with light seafood dishes, oven cooked and roasted fish. Also an excellent accompaniment to egg pastas and white meats.



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