

Kiara Mia

SPARKLING WINE



Varietal French Colombard 85%
Chardonnay 15%

Appellation California

Chemistry Alcohol 11% Residual Sugar 1.5 g/L
pH 3.11 Total Acidity 6.8 g/L

Tasting Notes Lively aromas of nectarine and citrus are propelled on crisp sparkling bubbles, dancing on a palate of green apple.

Winemaking Notes Produced off-dry by the Chamat method for balance and a clean, refreshing finish. The just-detectable sweetness awakens the palate as a versatile aperitif playfully setting the stage for spicy, bitter herbaceous and other complex flavors, yet dry enough to stimulate the appetite. Naturally bright acidity holds up to fresh seafood and brings lightness when paired with deep-fried dishes and cream based sauces.