



VINO FRIZZANTE BIANCO “COL FONDO”

Grape variety: Glera with a small amount of Bianchetta and Perera.

Production area: Farra di Soligo (Treviso)

Trellising system: Sylvoz, double arched cane

Vintage: hand picking, usually from September 15th to 30th.

Vinification: soft pressing of the grapes. Static decantation of the must at a low temperature. Temperature controlled slow fermentation (17-19°C / 63-66°F) with selected yeasts. Aging in stainless steel tanks until the bottling.

Second fermentation: bottle fermentation at temperatures of around 18°C / 64°F.

Alcohol content: 11% vol.

Residual sugars content: Absent

Pressure: 2,5 bar

Description: Colour: straw yellow with fine and a persistent perlage.

Bouquet: intense with scents of yeasts, bread crust and ripe apple.

Taste: well - balanced and fresh.

Food pairings: Excellent as aperitif. Ideal with appetizers, and also with first courses and main dishes based on fish.

Decanting: Pour the wine slowly into a decanter or a carafe, without disturbing the lees at the bottom of the bottle to maintain a clear wine before serving it in the glass. The best moment to drink is from July to December, the year after the harvest.

Serving temperature: 4-6°C (39-42°F)