



GLERA

Location: our vineyards in Ponte di Piave and Salgareda (TV)

Maturation: half of September

Vineyard system: Sylvoz

Planting density: 3500/4000 grapes/ha

Soil: clay

Vinification: after collection, we gently press the entire grapes, without rip, and obtain the "flower must". Then, the must suffers a static cold decantation, and, with the injection of selected yeasts, begins the fermentation, at a 16/18°C controlled temperature. Endly, the wine is transferred and allowed to sharpen.

Alcohol content: 10,5 - 11% vol.

Description: dry, well-acid tasted, with floral and green apple nuances.

Pairings: pleasant as out-meal, it is especially suitable for appetizer and flat of fish. Serving temperature: 10-12°C.

Storage: in a cool place, at 12-16°C, protected from light. As soon as possible, transfer the damigiana's content into bottles. Transfer immediately the wine into glass bottle, if you have transported it into plastic containers. Clean well the trays, before and after use them.