



SPARKLING WHITE from Glera Grapes

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. The wine is made sparkling with the "Martinotti" method later.

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: 6-8 °C.

Storage: in a cool place, at 12-16 °C, protected from light. Transfer immediately the wine into glass bottle, if you have transported it into plastic containers. Clean well the trays, before and after use them.