

A sparkling wine obtained from natural fermentation in autoclaves, with fine, persistent perlage. With apple and peach notes. Ideal at any time of day, it makes an excellent aperitif.

FOOD PAIRINGS

Serve fresh and drink young. Ideal for snacks and aperitifs at the bar with friends or during meals paired with typical and unpretentious traditional foods.

TECHNICAL SPECIFICATIONS

ORIGIN	Glera grapes coming from the high vineyards around the villages of Valdobbiadene, Vidor and Farra di Soligo.
VARIETY	Glera.
TRAINING SYSTEM	Cappuccina with planting distance 3x1 and Guyot with planting distance 2.80x1.
HARVEST PERIOD	Second half of September.
VINIFICATION	Without the skins in stainless steel vats.
SECOND FERMENTATION	With selected local yeasts at controlled temperature for 30 days.
WINEMAKING METHOD	Italian method (Martinotti) with second fermentation in stainless steel tanks with natural fermentation.
PERLAGE	Fine and persistent.
COLOUR	Pale straw yellow.
BOUQUET	Fresh, delicate and fruity.
SERVING TEMPERATURE	6 - 8 °C

CHEMICAL-PHYSICAL PROPERTIES

RESIDUAL SUGAR	9,5 gr/l
ALCOHOL	11% Vol
ACIDITY	6,0 gr/l
PRESSURE	2,5 bar
DRY EXTRACT	> 16 gr/l

PACKING

1 BOX OF 6 BOTTLES 0.75 L	L 180 mm / A 310 mm / P 262 mm
1 PALLET / 5 layers - 95 case total	L 800 mm / A 1700 mm / P 1200 mm
SIZES AVAILABLE	0,75 Litres

