



Col Fondo

DATA SHEET

Area of origin	Own vineyards
Grape variety	100% Glera
Training system	Capuccina modified
Yield per hectare	135 Q.li/HA
Harvest	Month of september exclusively by hand
Vinification	In white with soft pressing
Foaming	Natural fermentation in the bottle

ORGANOLEPTIC CHARACTERISTICS

Visual appearance	Fine and persistent perlage. Creamy and soft foam.
Bouquet	Because of its permanence on the yeast lees, apart from a typical fruity aroma, it gives a scent of bread crust and yeast.
Taste	Dry and harmonic.

ANALYTICAL CHARACTERISTICS

Alcohol	11,00% Vol.
Residual sugar	None
Total acidity	6,00 g/l

Pairings

It pairs properly with the entire meal.
it gives its best with fish.

Storage

Between 8 and 10°C a natural and slow maturation of the product on the yeast is favored.

For the wine list

Ieto Santin Col Fondo.

Service temperature

To be served between 7-8°C; decant it before serving to allow oxygenation.