



## Semi-sparkling Wine

Fermented in bottle and stored on the yeast lees

### 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 storage 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

Fermented in bottle and stored on yeast less.

### Service temperature

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