



## Ieto Santin

Col Fondo

### DATA SHEET

|                  |  |
|------------------|--|
| Area of origin   | Own vineyards                          |
| Grape variety    | 100% Glera                             |
| Training system  | Capuccina modified                     |
| Yeld 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 appereance | Fine and persistent perlage.<br>Creamy and soft foam.  |
| Bouquet           | Because of its permanance 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.