

Frizzante wine refermented in the bottle

NON FILTRATO



This wine is unfiltered and is conserved with the lees deposited in the bottle. To ensure correct settling, we suggest to keep the bottle in a vertical position in the refrigerator for a few hours before serving.

Before the introduction of modern technology, spumante was produced in the spring using natural secondary fermentation, when still wine was bottled without filtering the lees, which guaranteed conservation, creating a dry, fresh and savoury wine. This slightly sparkling wine is a unique sensory experience that will bring you back in time to the authentic winemaking traditions of the hills of Treviso.

Production Sheet

Classification: Frizzante, Champagne method

Varietal: 100% Glera

Vineyard: Pecol, in the hills of Collalto at 300 meters above sea level

Harvest Period: Last ten days of September

Technology applied: Primary Fermentation occurs in stainless steel tanks at a controlled temperature for 10 days. This is followed by a three month break in steel tanks for aging on the lees. The secondary fermentation takes place through fermentation in the bottle.

Alcohol Content: 11% vol. *Total Acidity:* 5 g/l

pH: 3.30

Residual sugar: none

Sensory Profile

Presentation: Straw yellow, full of subtle but persistent bubbles.

Aroma: Hints of yeast and bread crust; accompanied by floral and fruity, rather than mature, notes.

Palate: The flavour is lively, with a respectable body, perfectly balanced by a nice acidity. The finishing perlage enhances its freshness and harmony.

Serving Suggestions

Serving temperature: 4-6° (39-43° F)

Food Pairings: This is a favourable wine for when one is searching for a moment of simplicity returning to the flavours of the past, either as an aperitif with friends or with a seafood feast, mushroom or vegetable risotto or typical everyday meals.

To decant: Pour the wine slowly into a pitcher, without disturbing the lees at the bottom of the bottle to maintain a clear wine before serving it in the glass.

The best moment to drink is from July to December, the year after the harvest, but it could be consumed with satisfaction also after a few years.