



Glera
frizzante Marca Trevigiana I.G.T.

Production area: from our vineyards in Negrisia (Tv)

Ripening: half of September

Vine training technique: Geneva Double Curtain, Guyot

Plants density: 3500 plants per hectare

Soil composition: consisting of stones, loose, calcareous.

Vinification: after grapes harvest, the grapes and the entire bunches of grapes are pressed softly, without lacerations, to obtain the “flower must”. Then the static cold decantation of the must follows, in order to eliminate all solid parts on the surface. With the inoculation of selected yeasts the fermentation begins at a controlled temperature of 18 ° C. The wine is then poured and set to refinement for some months in steel basins, before selling. The second fermentation takes place at low temperatures in autoclave.

Alcoholic volume: 10,5 – 11,5 %

Sugar: 11 gr. lt.

Acidity: 6 gr. lt.

Description: bright straw yellow coloured wine, with very fine and sparkling perlage. Intense perfume, balanced and full-flavoured with green apple, peach, acacia flowers and wisteria notes. Rich, intense, morbid, fresh on the palate, with notes perfectly corresponding to its perfume.

Pairings: good in every moment of the day. Before meal it surprisingly whets appetite, on the table it makes a good pairing with light everyday dishes. To be served preferably in ice bucket at a temperature of 8-10 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.