



**Grapariol
frizzante veneto I.G.T.**

Production area: our vineyards in Negrisia (TV)

Ripening: half of September

Vine training technique: Geneva Double Curtain

Plants density: 4000 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: 24 gr. lt.

Acidity: 6,5 gr. lt.

Description: semi-dry, acidulous, with an intense scent, fruity and floral overtones.

Pairings: superb with eels and rich river fishes. Very good with appetizers and intermezzo with dry pastry. To be served 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.