



# "VERDÌ" COLLI TREVIGIANI IGP SPARKLING LEES-AGED WINE

#### **TERRITORY**

Grapes: 100% Verdiso Location: Treviso hills Soil type: moraine - clayey Altitude: 120 m a.s.l.

#### HARVEST AND VINEYARDS

Harvest: manual in box Period: early September Age of vineyards: 15/20 years Planting density: 3,300 vines/ha

Training system: Guyot - double upside down

### **WINERY**

Vinification: soft pressing of the whole grapes with start of fermentation with selected yeasts at controlled temperature for 10-12 days. At the end of fermentation, after removing the coarser lees in 2/3 racking, the daily batonage technique is applied to give volume, aroma and longevity to the wine.

Secondary fermentation: The second fermentation takes place according to the Charmat method after which you could find the presence of deposit in the bottle.

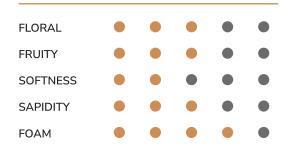
Aging: in bottle 3-4 months.

#### ORGANOLEPTIC CHARACTERISTICS

The taste is pleasantly acidic, savory and decisive. It has a pale straw yellow color with greenish reflections. The perlage is delicate, fine and elegant. Each bottle has its own different expression that characterizes its final taste.

## **COMBINATIONS**

Excellent as an aperitif throughout the meal with light dishes such as fish and shellfish, white meats, lean appetizers.



# Aroma:

Fig leaf and tomato, floral notes, bread crust



# **Bottles produced:**

2,000 bottles of 0.75 l Box of 6 bottles



# Temperature:

10/12 °C



#### **Alcohol content:**

11% vol



# Acidity:

6.5 gr/l



**Residual sugar:** 0 *gr/*l