

VIA LARGHE 01

Glera IGT Colli trevigiani

Frizzante a rifermentazione in bottiglia

This wine is made from 80% Glera, Manzoni 6013 and Pinot grigio. These grapes are grown on the Coletti vineyards situated on the plains .

*The **color** is yellow with gold nuances, the perlage is very fine. In the bottom of the bottle there is a usual and typical yeast deposit*

*The **bouquet** of violets is elegant, fresh with mature fruits flavor. Typical aroma of fresh herbs and touches of spices*

*The **flavor** is nice with a full body.*

Winemaking method: Ancestral Methodology

Harvested by hand, grape selection in the vineyard, destemming and grape crushing, gentle pressing over a period of 4 hours no additives, fermentation in stainless steel tanks with a natural yeast and aging until march. Second fermentation in the bottle, aged for 8 months minimum. No disgorgement. This method without disgorgement is very natural and important because the yeast deposit protect the wine against oxidation and the use of sulfur during the bottling is not necessary.

Variety: 80% Glera – 10% Manzoni 6013 – 10% Pinot Grigio / Young vines

Date of the grape harvest: From August 25 to September 15

Alcohol level: 11,% by vol.

Sugar content: 0 grams per liter

Total acidity: 4,5grams per liter

Service

Serve at a temperature between 8 and 10° C.

Suggestions

Perfect with a traditional countryside Italian aperitif, prosciutto and cheese, but it's great with a freshly fried fish. If you wish you may use the decanter to separate the yeast from the wine.

