



#### TYPE OF WINE

Sparkling wine obtained from a natural refermentation in bottle, according to the local traditional procedure. Highly recommended to those who value the authenticity of the area of production.

#### GRAPE AND HARVEST

This wine is uniquely created in a process of vinification of the grape Glera. The vineyards are located on high hills and planted on rocks. The grapes are harvested in the second decade of September exclusively by hand and placed in small boxes.

#### WINEMAKING

The grape is pressed softly and the most is statically decanted. The following Spring it is then bottled strictly manually and refermented naturally in the bottle. The technique used is the classic technique 'Col Fondo', Champenoise method with no degorgement. It is neither filtered nor clarified and the amount of sulfites is basic.

#### ORGANOLEPTIC CHARACTERISTICS

Its characteristic straw yellow can result more or less veiled according to the way it is served. It is distinguished by its fruity and vegetal notes, combined with nuances of breadcrumbs. The dry finishing reminds of almonds.

#### PAIRINGS

This wine is perfect for the aperitif and during the whole meal. According to the local tradition, it should be served with fresh bread, salami or soppressa. It is absolutely worth trying it with seafood, cheeses and white meats. Its freshness and its reduced amount of sugars allow multiple combinations. It is a wine to share among friends and family or at a any event, thanks to its enjoyability and its low alcohol content.

#### HOW TO SERVE

It is best to serve it cold, at around 8 degrees. The yeasts at the bottom can be mixed up by turning the bottle upside down, this way you will truly serve a veiled wine. Another method is to use a carafe and pour it slowly in order to ventilate it and separate the clear wine from the yeasts in the bottom, even in presence of any hints of reduction. The choice is yours.

#### CURIOSITIES

This wine is suitable for vegans and lactose intollerant. It is completely natural, with a minimum amount of sulphites and total absence of clarifications and filtrations. The picture in the label has been created by the Artist and Zen Monk Raf Ianzano - Email: r.ianz2462@gmail.com - Instagram: raf\_ianzano

**ALCOHOL:** 10,5%

**RESIDUAL SUGARS:** Present only in traces (almost zero)

**STORAGE:** If stored in a cold and dry place, away from light and heat sources, it can last for several years.

**PACKAGING:** Box of 6 bottles of 0,75 litres on Euro pallet 80x120. 80 boxes of 6, meaning 480 bottles, 16 boxes of 6 bottles per layer, 5 layers in total. Also available in Magnum bottles of 1,5 litres in boxes of 4 bottles.