



## TERRITORY

### Denomination:

Valdobbiadene, Treviso D.O.C.

**Grape variety:** 100% Glera

**Vineyard:** Treviso, Italy

**Size of the vineyard:** 5 hectares

**Altitude:** 110 meters above sea level.

**Exposure:** South facing

**Soil Characters:** The soils of Valdobbiadene consist of moraines, sandstone and clay. And limestone with a mix of alluvial and glacial.

## VINTAGE

### CHARACTERISTICS

#### Climatic conditions:

2016 featured a high-quality vintage, after a mild winter and an early bud burst. As of September 16<sup>th</sup>, a temperature drop was recorded, which occurred mainly during the nights, which allowed the grapes to maintain a good level of acidity and freshness. The excellent quality of the grape harvest in 2016 is due to the cool night temperatures recorded in the hills at the end of July, together with the dry conditions and breezy climate.

**Harvest:** The grapes were manually harvested in September. We hand-pick the grapes to ensure that only the highest quality grapes are picked.

## VINIFICATION

White, without skins. Soft pressing of whole grapes and natural settling.

**Fermentation:** at a controlled temperature of 20 ° C.

**Second fermentation:** The second fermentation takes place at a low temperature in steel tanks.

**Production:** 45 000 bottles

**Packaging:** carton box with 6 bottles of 0.75 litres.

## ANALYTICAL DATA

**pH:** 3,48

**Alcohol level:** 11% Vol.

**Residual Sugar:** 13 g/l, extra dry

**Colour:** Straw yellow with greenish highlights. Effervescence extremely fine.

**Tasting notes:** A lively sparkling white with a persistent but not invasive effervescence. Bubbles are small and wonderfully disciplined. Aromas of apple, fresh white fruit and notes of yeast escape from the glass without creating excessive complexity. A wine, fun and young in spirit perfect for a formal business lunch or for an early aperitif poolside.

