



LONGEVO VINO FRIZZANTE BIANCO

If you are searching for the traditional wine of Valdobbiadene. Known historically as “the farmer’s wine” or “col fondo (sur lie)”, it’s the most popular wine of this area.

The second fermentation of the frizzante takes place in the bottle, to be then tasted with its lees still at the bottom.

In the glass: straw pale yellow with playful golden yellow highlights

On the nose: the intense bouquet recalls ripe fruits and fragrant notes due to the rest on the lees

On the palate: dry and harmonic. The freshness and mineral notes are well-balanced to invigorate a pleasant and tasty structure.

Grape variety: Glera

Harvest: in September

Certification: SQNPI (Integrated Crop Management National Quality System)

Vinification: Once the best grapes have been picked, they are softly pressed. After the filtration of the juice (our must) the fermentation process starts at a controlled temperature in stainless-steel tanks and then stopped by lowering the temperature. After a few days the wine is decanted and will rest for 6-8 months before the bottling.

Second fermentation: in the bottle, without dégorgement

Pressure in the bottle: 2,5 bar

Sugar residue: 0 g/L

Alcohol: 11%

Serving temperature: 5°-7°C

How to serve: Gently decant the wine so as to leave the lees in the bottle and keep the clarity

Pairings: ideal though the meal, especially with cold cuts and cheeses

Available sizes: 0,75 L, crown cap and bidule