



GUERIN VALDOBBIADENE DOCG "SUI LIEVITI" BRUT NATURE

If you are searching for a straightforward wine, able to narrate the qualities and uniqueness of the natural origins of our grapes.

Born as a Spumante Valdobbadiene DOCG, it stands out for its second fermentation in the bottle without *dégorgement*. This wine will then rest on its lees until the tasting, so as to enhance all sensorial features and preserve its quality over time.

In the glass: minute and persistent perlage, while the colour tends to a straw pale yellow. It appears veiled due to the presence of the lees.

On the nose: the bouquet is intriguing and shaped by the rest on the lees: at first, notes of fresh flowers and citrus fruits, then evolving over time to more mature fruits, dry or candied, with hints of dry flowers and herbs.

On the palate: full-bodied and complex structure, where the high acidity and minerality are perfectly balanced with the zero dosage to achieve a great harmony on the palate.

Grape variety: Glera

Harvest: only by hand, in September

Vintage: written on the label

Certification: SQN PI (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. The wine will rest on the lees for 6- 8 months before the bottling while it is masterfully decanted from time to time. Not filtered.

Second fermentation: in the bottle, without *dégorgement*

Ageing in the bottle: minimum of 12 months from the second fermentation

Pressure in the bottle: 5,5 bar

Sugar residue: 0 g/L

Alcohol: 11,5 %

Serving temperature: 5°- 7°C

How to serve: turn the bottle upside down 2- 3 times before the opening so the lees on the bottom can float and mix to the wine

Pairings: excellent as an aperitif. This wine goes perfectly with light delicate dishes, especially fish-based.

Available sizes: 0,75 L; numbered bottles