

VINEYARDS

The vineyards are located in the hills and are south-west facing. The hillside sites experience cooler nights, allowing the aromatic compounds of the grapes to develop. The vines are trained using both the Guyot and Sylvoz systems. Soils are calcareous and of volcanic origin. The vines are planted at a density of 3,500 to 4,000 plants per hectare.

VINIFICATION

The grapes were harvested, de-stemmed and crushed prior to a slow natural fermentation at cool controlled temperatures. The second fermentation took place using the Charmat or autoclave method.

TASTING NOTES

This is a light, soft Frizzante. Pale straw yellow in colour with delicate notes of Williams pear and stone fruits, it is clean and balanced on the palate with a fresh finish.



Grape Varieties	100% Glera
Winemaker	Alberto Marchisio
Closure	Other
ABV	11%
Residual Sugar	17g/L
Acidity	5.8g/L
Wine pH	3.22
Bottle Sizes	2400cl
Notes	Sustainable, Vegetarian, Vegan