



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. Vines are trained using the Guyot and Sylvoz systems and are planted to a density of 3,500 to 4,000 vines per hectare. The soil is calcareous and of volcanic origin.

VINTAGE

Following fine weather conditions, the maturation of the Glera grapes was regular and the fruit was picked in an excellent condition. The harvest took place in late September.

VINIFICATION

The grapes were harvested, de-stemmed and crushed. A cool, slow and temperature controlled fermentation then followed in stainless steel. Secondary fermentation took place in sealed tanks using the Charmat 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	Screwcap
ABV	11%
Residual Sugar	15g/L
Acidity	6.1g/L
Wine pH	3.21
Bottle Sizes	75cl
Notes	Vegetarian, Vegan