



LE VOLPERE “CODER” COLFONDO AGRICOLO COLLI TREVIGIANI VINO FRIZZANTE IGT



Grape Variety Glera 100%

Vineyard Location Farra di Soligo, Veneto

Soil Brown marls with iron silicates and clay components. Calcareous conglomerate rock called "Puddinga".

Training System Modified Cappuccina

Vine Density 2,600 plants per hectare

Yield Per Hectare 13,500 kg. Per hectare

Vineyard Size 12 hectares

Annual Production 6,000

Harvest Hand harvested and grapes selection

Vinification Selection of grapes, soft pressing, must (clarification).
Fermentation at controlled temperature in stainless steel tanks.

Aging Rest on yeasts for at least 4 months before bottling, with
batonnage every 10 days

Alcohol Vol 11%

Perlage Elegant, fine, persistent Perlage

Color Light lemon color with green hues

Aroma Yeast and bread crust, complemented by notes of ripe citrus
fruit, developing into spicy flavors within few months after
bottling

Taste Very dry and balanced from the smoothness given by the
contact with lees, the finish is savory

Food Pairing It ideally pairs well with mountain cheeses and
charcuteries such as the local "soppressa", it can
also accompany white meats

Serving Temperature 6-7 °C / 43-45°F Poured from the bottle standing still,
for a clean wine avoiding sediments, or turned upside
down before opening for a cloudy style with
yeasty flavors

Type Of Cork Sparkling wine cork with cage

