



PERLE D'UVA "Fondo in fondo" vino frizzante IGT Venezia Giulia



Grape Variety 30% Pinot Grigio, 30% non-aromatic Sauvignon, 30% Chardonnay, 10% Ribolla (must for refermentation)

Vineyard Location Bassa Friulana in the province of Udine/Cormons - Zegla

Soil Marls and sandstones that form the hills and clays resulting from their slow disintegration

Training System Casarsa/cordon spur/guyot

Vine Density 3000 plants/ha

Yield Per Hectare 6000-8000/kg

Vineyard Size 1 hectare

Annual Production 2-3000

Harvest Second week of September

Vinification Wine made from cuvées of different vintages, refermentation in bottles using grape must

Aging Steel vat and bottle. This wine ages well and can be kept for many years

Alcohol Vol 12.00 %

Perlage persistent, non-aggressive

Color Straw yellow with green rims

Aroma The fruitiness is already quite ripe for the maturity of the wine, accompanied by notes of yeast that will be increasingly present over the years.

Taste The palate is lively but rich, consistent, and very well balanced. The carbon dioxide, which is retained by the remarkable structure comes out slowly without aggressiveness, is pleasantly creamy.

Food Pairing In addition to consumption as an off-the-table or entrée glass, because of its considerable structure, ripe vinous base, and creamy bubbly, at the table is well paired to all courses that call for a white wine

Serving Temperature 6 - 10° C / 43 - 50 F

Sediment Traces yes

Type Of Cork crown top

Bottle Size (L) 0.75

