



## Vino Frizzante "Col Fondo"

*Sparkling wine produced with the grapes of our vineyards situated in the gentle hills of Valdobbiadene, where viticulture is still exclusively carried out by hand.*

*Straw yellow color with fine and persistent perlage. It is our traditional wine, which is bottled in spring and undergoes refermentation exclusively in the bottle; the presence of the residue at the bottom of the bottle and the characteristic opaqueness both attest to this process. The nose is intense with notes of apple and ripe pearls, accompanied by the typical note of bread crust coming from the yeast itself; In the mouth it is dry and lively with a strong acidity.*

*Serve at a temperature of 8 ° C avoiding long periods in the refrigerator.*

**Grape:** Glera  
**Type:** frizzante

**Method:** rifermentazione in bottiglia

**Alcohol %:** 11.5%vol  
**Sugar:** 0 g/L  
**Acidity:** 5.3 g/L

