



## Semi-sparkling wine

### *Col Fondo*



Origin: it comes from the sinuous hills of the Valdobbiadene area, where historically, the Glera variety expresses its highest quality

Method: fermentation in bottle

alcohol: 12% vol

sugar: 0 g/L

characteristics: sparkling wine traditional method. The bottom of refermentation remains in the bottle creating a product that continuously evolves over time  
Dry wine with a strong taste with the complexity given by the long aging on yeast. Ideal to accompany cured meats and sausages. Serve at 8/10°C

