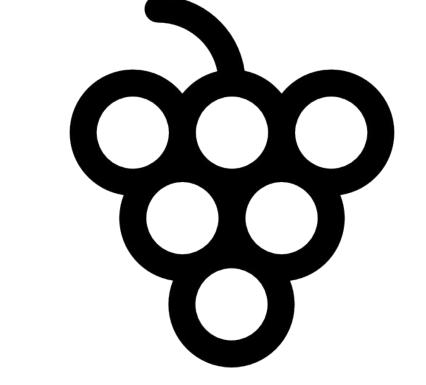




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METODO CLASSICO GLERA VSQ MILLESIMATO 2018 EXTRA BRUT BIOLOGICO "RAGLÈ"



100% GLERA

Varietal composition: Glera 100%

Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl Harvesting time:

TECHNICAL NOTES

Soil: Volcanic origin, calcareous-clayey Trellising System: Guyot, Sylvoz

Vine Density: 100 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with gentle pressing of the grapes in an inert atmosphere with protection against the risks of oxidation. Fermentation in steel tanks at a controlled temperature.

Aging process: On fine lees for 6 months.

Prise de mousse: Secondary fermentation in the bottle and resting on the lees for

18-20 months.

TASTING NOTES

Colour: Bright straw yellow.

Perlage: Very refined and persistent.

Bouquet: Fruity with notes of Golden Delicious apple and white fleshy fruit, slight

hints of yeast and hazelnuts with nuances of acacia honey, rosemary and

Mediterranean spices.

Palate: Initially decisive and crunchy on the palate, with excellent freshness and

sapidity, and a lingering mineral finish.

Serving temperature: 6°-8°
Residual sugar: 1 g/l
Total acidity: 5,6 g/l
Alcohol content: 11%