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PROSECCO DOC FRIZZANTE BIOLOGICO "SUR LIE"



Varietal composition: Glera 100% Production area: Baone - Colli Euganei South Altitude: 200 - 400 mt asl Harvesting time:

TECHNICAL NOTES

Soil: Volcanic origin, calcareous-clayeyTrellising System: Guyot, SylvozVine 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 at a controlled temperature.

Prise de mousse: Obtained using the ancient and traditional method of secondary fermentation in the bottle, in the dark, at a temperature of 12-15°C, without the addition of sulphites. Degorgement is not carried out, so yeast sediments remain in the bottle.

TASTING NOTES



Colour: Straw yellow, naturally cloudy due to suspended yeasts. **Perlage:** Refined and delicate.

Bouquet: Typical floral aromas of acacia and white fruit that evolve on contact with yeasts, accompanied by notes of crusty bread.

Palate: The taste is complex and evolved. It may vary greatly depending on whether it is drunk clear, by leaving it to decant, or mixed with yeast sediments.
Serving temperature: 6°-8°
Residual sugar: 0 g/l
Alcohol content: 11%