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

## TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay Trellising System: Guyot, Sylvoz Vine Density: 100-120 qli/h

7-11/11

## METHOD OF PRODUCTION

Vinification: White vinification with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled temperature.

**Prise de mousse:**: Re-fermentation in autoclave with the Martinotti method.

## TASTING NOTES

Colour: Straw yellow with greenish reflections. Perlage: Refined and persistent with a creamy mousse. Bouquet: Fruity, with notes of Golden Delicious apple and subtle floral hints of acacia and elderflower. **Palate**: Fresh and pleasantly smooth, with a slightly savoury and harmonious finish. Food pairing suggestion: Ideal as an aperitif, it can accompany fish-based appetizers and light first courses. Serving temperature: 6°-8° Residual sugar: 14 g/l

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