



TRADITIONAL SPARKLING WINE

This represents the traditional wine of Valdobbiadene, produced according to a traditional wine-making method involving natural refermentation in the bottle. It is distinguished by the presence of a yeast deposit at the bottom of the bottle, which gives creamy notes and hints of bread crust.



CERTIFICATION: Certified National Quality System of Integrated Production.

TYPE: Cloudy Semi-Sparkling White Wine.

ORIGIN: Vineyards of Valdobbiadene.

GRAPE VARIETY: 100% Glera.

ALTITUDE: From 150 to 200 m. Asl.

AVERAGE AGE OF VINEYARD: Over 45 years old.

HARVEST: From mid- to late September, exclusively by hand and selected.

VINIFICATION: Traditional white vinification: soft pressing of the grapes with a pneumatic press, flotation of the must and fermentation with selected yeasts at a controlled temperature (16-17 °C) in sealed vats. Ageing and resting on the noble lees for four to five months until bottling.

FOAMING: Traditional Method with re-fermentation in the bottle. Re-fermentation temperature: 18 °C. Bottle ageing on its own yeasts for 3 to 6 months.

ALCOHOL CONTENT: 11% vol.

RESIDUAL SUGAR: 0%.

TOTAL ACIDITY: 5.6 g/l.

ORGANOLEPTIC CHARACTERISTICS: Pale straw yellow colour with greenish reflections, fine and persistent perlage. Refermentation in the bottle gives this wine a mouth-filling bouquet with intense notes of yellow fruit (yellow apple and pear) and creamy hints reminiscent of yeast and bread crust. Fresh and harmonious flavour, dry and mineral sensation on the palate, persistent and creamy aftertaste.

SUGGESTIONS: Best served chilled after decanting.

PRESERVATION: Store bottles upright in a cool place away from light, avoid prolonged storage in the fridge.

FOOD PAIRINGS: Excellent as an aperitif and an ideal match for local cured meats and cheeses, first courses as well as fish and shellfish-based dishes.

UNIGRADE srls

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