

REGION - Cartizze (Veneto), Italy

APPELLATION - Vino da Tavola

VARIETAL(S) - 100% Glera

VINEYARD SIZE - 1.15 hectares (planted in 1950)

SOIL - Soil of glacial origin and calcareous rock

AGRICULTURE - traditional

ANNUAL PRODUCTION - 833 cases

CELLARING POTENTIAL - 1 to 2 years

VINIFICATION

Grapes were manually harvested and soft pressed. The must was collected and fermented in stainless steel tanks. The resulting still wine was then transferred into bottles along with sugar and selected yeasts for a secondary fermentation which lasted roughly 7 months. During this time, the sugars were converted into alcohol and carbon dioxide (bubbles). After secondary fermentation was completed, the resulting sparkling wine was released without filtration (hence the name in fondo).

TASTING NOTES

NOSE - Green apple, lemon, white flours and a slight hint of yeasty sourdough bread.

PALATE - Light body; medium-plus acidity. Tart green apple on the palate and an ever so subtle yet pleasing effervescence.

