

Frizzante IGT Veneto

Fermentazione naturale in bottiglia

The grandfather of prosecco, made with the old method of refermentation in the bottle in use before modern technologies. A very important thing is to pour it into a decanter before serving it so that it is decanted and the yeasts are deposited on the bottom. The refermentation in the bottle does not include the disgorgement like in the classic method that's why the yeasts are left inside the bottle.

It has a more decise character, a foggy look and a more dry but fruity taste, flavours like ananas mixed with a sapid minerality.



COMMON QUESTIONS

IS THE FRIZZANTE 100% GLERA?

Yes. From our Vineyards in Conegliano.

DO YOU USE SUSTAINABLE PRACTICES IN THE VINEYARD (E.G., MINIMAL CHEMICAL INTERVENTION, COVER CROPS BETWEEN THE ROWS)?

Yes, we use sustainable practices. More specifically we are certified SQNPI in Veneto Region.

ARE THE GRAPES HARVESTED BY HAND OR BY MACHINE?

By hand.

HOW LONG IS THE FERMENTATION BEFORE BOTTLING?

1st fermentation takes 8 days and 2nd rifermentation in the bottle takes 25 days at 2.5 atm.

IS THE WINE FILTERED OR FINED BEFORE BOTTLING?

No, is not filtered that's why the color is turbid. We like to call him "The Foggy Sparkling".

DO YOU ADD SULFITES DURING THE FERMENTATION AND/OR AT THE TIME OF BOTTLING?

Yes, during the first fermentation but not during the second rifermentation. The quantity of sulphites is limited: TOT SO₂ 45mg/l.

WHAT IS THE RESULTING G/L OF THE SULFITES?

45mg/l.



LeRughe