



CLASSIFICATION

Denominazione di Origine Controllata

VARIETALS

Glera at least 85%, 15% Pinot Noir to complete

HARVFST

Early harvested

AREA OF ORIGIN

Treviso-Veneto

ABV

11% by Volume

AVAILABLE SIZES

750ML

BOTTLING

Cold sterile microfiltration technique

SOIL TYPE

Hilly or pre-hilly but also flat. Not very deep, well drained and not too fertilized so as not to overly promote the natural vigor of the vine.

PRODUCTION TECHNIQUE

The grapes are pressed in a soft manner and undergo a slight maceration at low temperature.

SENSORY ANALYSIS

Note of fresh-picked citrus, peach and pear, raspberry and wild strawberry. Dry initially yet very smooth.

FOOD PAIRING

Fresh, fragrant wine, young for natural vocation. Ideal as an aperitif. Wine for conversation, is suitable for delicious first courses and fish dishes.

SERVING TEMPERATURE

Serve fresh at 46°F.

CASES PER PALLET
50
CASES PER LAYER
10
BOTTLE PER CASE
12
CASE WEIGHT

CASE DIMENTIONS (L/W/H) Inches BOTTLE TYPE

UPC CODE 684334925941

