



**The wine of tradition...**

Bottled in spring, it naturally begins to live in bottle, giving to the wine the bubble that inspire our palate. The natural rifermentation works in the bottle and at the end of this process, the yeast cells are deposits on the base, creating the unmistakable fund, that is the main warranty of the product quality. What is more, firstly, the fund is the real natural preservative that gives to the wine the classic floral notes of acacia; secondly it participates to the evolution in the most marked notes to the bread crust.

## Tèrmen

### Sparkling wine whit natural rifermentation "Col fondo"

**SENSORYAL DATA**

**Color** Straw yellow

**Scent** Intense, floral; followed by a more complex evolution in the ripe fruit note

**Taste** Dry and delicate, rightly tangy

**AGRONOMICAL DATA**

**Vineyards** historic winery

**Altitude** 250 m above the sea level

**Orientation** South-west

**Soil** Clayey

**Growing technique** Double inverted traditional

**Yeld q/ha** 135

**Harvesting** Manual, between mid and late September

**OENOLOGICAL DATA**

**Pressing** Soft on entire grapes

**Percentage of wine for grapes** % 70

**Fermentation and storage** In steel-tanks at controlled temperature

**Method to obtain sparkling wine** Natural rifermentation in the bottle, "Col fondo"

**Period of bottling** April

**Malolactic fermentation** Possible

**Mellowing length** Continually evolving from bottling

**ANALYTICAL DATA**

**Total acidity (g/l)** 5

**Residual sugar (g/l)** Free

**% Developed alcohol** 11

**Total SO<sub>2</sub> (mg/l)** Low content, 40-50

**Free SO<sub>2</sub> (mg/l)** Lacking

**Tips** Decant in a carafe a few minute before serving

**Matching** Excellent to accompany fish dishes, pizza and cold meats typical of the Veneto tradition

**How to serve it** Serve in a chalice at a temperature of 8-10 °C

**Formats** 0.75l; also available in limited edition in Magnum bottles of 1.5l

