

## A Fondo - Prosecco DOCG frizzante

### origin

Is made with Glera grapes from our hills, the traditional “sur lie”

### how we make

After the primary fermentation, which malolactic fermentation, the wine is racked and decanted from the gross lees. It remain *sur lie* for four months: the final assemblage is made adding native yeasts and must before *tirage* (bottling). The wine undergoes its second fermentation. then given a further 3 months' ageing before release.

### Soil and vineyard

Soil type: mixed clayed, chalky soil of varying depths. The Carpesica hillsides have a surface layer rich in morainic residues of the ancient Piave glacier. Vineyard altitude is 180 m above sea level. Training system: Sylvoz. Planting density: 3500 vines per hectare. Harvest period: second half of September. Yield: around 70 hectolitres per hectare. Climate: temperate - cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.

### how it see

pale straw yellow with a light cloudiness

### how it smell

green apple, white peach, litchi, peppermint, forsythia, honeysuckle

### how it taste

savory with minerals, persistent

### how it drink

Alcohol 11% vol.; Sugar 0 g/l

Total acidity: 6 g/l

Pressure: 2,5 bar; Net Extract 21,60 g/l Free sulfite: 2 mg/l

### drink it with

a dinner with your best friend

