

Brut Nature on yeasts

VALDOBBIADENE D.O.C.G.

Area of production

Valdobbiadene hills, particularly in Guia of Valdobbiadene, where our vineyards of property are all placed.

Type

100% Glera.

Harvest time

Usually during the second and the third week of September. The harvest happens exclusively manually.

Winemaking technique

Soft pressing on entire grapes followed by a separation of the free-run must through a process of cold static settling. The first fermentation happens in steel tanks at a controlled temperature (20°C) together with indigenous yeasts, which are already present in the first must. It then takes up to 7-9 months in order to get the right complexity for the wine, aging on fine lees. At this stage, the wine is ready for the foaming process which consists in a slow natural rifermentation which occurs directly in the bottle. After this, the wine is kept with its yeasts for at least 8 months. Then, it is ready for consumption, without disgorgement.

Sensory characteristics

Visual aspect

Pale yellow colour with fine and persistent perlage. The glaze originates from yeasts presence in the bottle.

Aroma

Wine continuously evolving. During the first months fruity apple and floral wisteria notes are present. New shades come with the passing of the time and the bottle tends to enrich the aroma with hints of acacia honey, mountain herbs, as well as the scent of crust of bread, which derives from aging on the yeasts in the bottle.

Taste

Fresh and dry with elegant mineral component.

Food pairings

Best served with appetizers of cheese or salami of Treviso land. It can also be paired with fish appetizers and Italian first meal.



ALCOHOL

11,5% vol.

RESIDUAL SUGAR

0 grams/litre

SERVE AT

8-10 °C

AVAILABLE FORMATS

