

Tèrmen 00

SPARKLING WHITE WINE WITH SECOND FERMENTATION IN BOTTLE

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 4-5 months in order to get the right complexity for the wine, aging on fine lees. It is afterwards filtered with the purpose of maintaining its maximum integrity. In spring time some fresh must is added, part of the harvested one, and now the bottling phase can begin. At this stage, it now takes a soft and slow natural second fermentation happening in bottle. At the end of this, yeasts will be seen on the ground of it. From here, the name Colfondo.

Sensory characteristics

Visual aspect

Pale yellow colour with fine and persistent perlage.

Aroma

Wine continuously evolving. During the first months fruity and floral notes are present. New shades come with the passing of the time and the bottle settling. Among these, acacia scents and herbs of the mountains are the more pleasant.

Taste

Fresh and dry with elegant mineral components.

Food pairings

Best served with typical cheese and salami of the zone of origin, for example soppressa or salami. It can also be combined with main meal.



ALCOHOL

11% vol.

RESIDUAL SUGAR

0 grams/litre

SERVE AT

8-10 °C

AVAILABLE FORMATS

