

IN SORDINA

GLERA FRIZZANTE



CIANO MACIA 2022

Veneto IGT Glera frizzante • 10% vol



Grapes

100% glera

Soil

Limestone rocks of sedimentary origin.

Clayey soil.

Harvest

Manual in boxes in early September.

Process

After 3 days of maceration with skins, the grape must is left to its spontaneous fermentation.

At the end of June the wine is bottled along with added must for the re-fermentation. This takes place without disgorging leaving the classic deposit of yeasts on the bottom.

Serving tip

Fresh ricotta, pepper, confit tomatoes and basil.

Bottles produced

1.600 of 0,75 l

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