

IN SORDINA

VINO FRIZZANTE



FORTUNA LIQUIDA 2022

Veneto IGT vino frizzante • 10,5% vol



Grapes

100% tai rosso

Soil

Limestone rocks of sedimentary origin.
Clayey soil.

Harvest

Manual in boxes in early September.

Process

Spontaneous fermentation with indigenous yeast and 1 weeks of maceration with skins. The wine is left to rest for 8 months before bottling, with added must for the re-fermentation. This takes place without filtration and disgorging.

Serving tips

Cold cuts and cheeses.

Bottles produced

2.000 of 0,75 l