

IN SORDINA



GLERA FRIZZANTE

CIANO MACIA 2020

Veneto IGT Glera frizzante • 10,5% vol

Grapes

100% glera

Soil

Sedimentary origin with presence of volcanic basaltic rocks.

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 April 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

3.000 of 750 ml