

PROSECCO COL FONDO

unfiltered - no added sulphites

CHARACTERISTICS

The aromas actually evolve dramatically over time thanks to prolonged contact with the yeast present in the lees: the fresh notes typical of Prosecco at the end of fermentation develop gradually into increasingly complex notes of crusty bread and peach flesh. Similarly, the initially mild, fruity flavours change as months go by, becoming more complex and drier with a pleasant bitterish aftertaste. This wine is best enjoyed between the months of July and December the year following harvest. We recommend serving it carefully: to appreciate its qualities at their best, avoid pouring directly into the bottom of the glass. This wine is an ideal accompaniment to fish and herb risottos.

PROFILE CONTENTS

grape varieties	Glera (Prosecco)
appellation	Denominazione di Origine Controllata Treviso
year of planting	2004/2008
soil	gravelly clay/sand and silt
vine spacing	1.00 x 2.80
pruning	sylvoz
yield/hectare	14 t
alcohol content	11 vol.%
residual sugar	0 g/l
acidity	4.75 g/l
ph	3.40
pressure	2.5 bar

VINIFICATION

This wine is made purely from pressed organic grapes. It is not manipulated in any way, but shown respect and allowed to mature naturally. It is as honest a wine as we are able to produce with our extensive know-how and the centuries-old experience handed down to us by previous generations. We pay meticulous attention to every phase of the wine-making process: this enables us to avoid adding sulphites, which can cause headaches and other allergic reactions. The lees ageing is an ancient method. In springtime the wine is bottled and is allowed to ferment a second time in the bottle: the yeast deposits at the bottom and it is here that the unmistakable bouquet and flavours which are the true expression of a pure, honest wine gradually develop.



BOTTLE TECHNICAL INFO

cl. 75 | natural cork



RACCOLTA DIFFERENZIATA. VERIFICA LE DISPOSIZIONI DEL TUO COMUNE. SEPARA LE COMPONENTI E CONFERISCILE IN MODO CORRETTO.

ONLINE DATA SHEET



BOTTLE EAN CODE



BOX ITF CODE



fine wines since 1427
only organic wines since 1987
only vegetarian and vegan wines since 2007
no added sulphites wines since 2009
resistant varieties since 2015
wines with indigenous yeasts since 2017

experience matters



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