

Prosecco

Col Fondo - unfiltered - no added sulphites

“Senza”

We have returned to the winemaking of our origins: minimal processing, without the addition of sulphites and other recent oenological innovations. The “Parco Storico” and “la Lia” have always been the home of dragonflies, insects of ancient origin that symbolise freedom, balance and purity.

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	sylovo
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



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560423

BOX ITF CODE



1 8032535560420



GIOL

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

experience matters



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