

NATURALLY
FERMENTED
PROSECCO

FONDUEL

This is a wine respecting the oenological tradition of Valdobbiadene. Its secondary fermentation occurs in the bottle during the long winter break and transforms the sugars into alcohol and carbon dioxide resulting in an anarchal perlage and depositing crystalline residuals of exhausted yeasts on the bottom of the bottle (hence the common name Prosecco on the sediment). The natural evolution in the bottle causes a continuous change of tastes and flavors.



COLOUR

Straw yellow color with a persistent and minute perlage

NOSE

Vivid, sour apple and bread crust

TASTE

Fragrant and enveloping on the palate

FOOD PAIRINGS

This is the wine of countryside hospitality, which never fails to be present in the cellar of a wine producer. It arouses conversation and genuine friendships. On summer evenings, it enhances its quality at the shade of a pergola with a good alpine cheese and fresh-baked bread.

TECHNICAL-IDENTIFICATION CHARACTERISTICS

Production area

Santo Stefano, Duel, Baiosa.

Grape varieties

Glera

Soil features

Marly clay and sandstone.

Vineyard

60/70% hills slope, altitude 270/300 metres above sea level, age up to 60 years, facing south. Vines per acre 865 plants/acre (3,500 plants/hectare).

Training system

Guyot

Bunch

Loose bunches

Harvest

Manual, September 20- October 20

Temperature of Vineyard

Average April/October, 17.8 °C /64°F

Yield per hectare

215 Bushels/ acre (135 quintales/hectare)

Vinification process

Soft pressing of the grapes, fermentation at constantly controlled temperature with cultured yeasts. Contact with fine lees in stainless steel for 6 months

Secondary fermentation

In the bottle, in Spring

Duration of the secondary

fermentation and conditioning in the bottle
2 months

Suggested to open

Recommended June/July

CARATTERISTICHE ANALITICHE

Alcool: 11% Vol.

Residual sugar: 0 gr/lit

Total acidity: 5,5 g/lit

SHELF LIFE AND SERVING SUGGESTIONS

Recommended glass

Calice a base ampia e ristretto all'apice

Service temperature

6-8 °C

Storage

In a cool place, protected from heat and light.