

POGGIO
delle
GRAZIE



BIANCO FRIZZANTE

BOTTLE REFERMENTED / SUR LIE



GRAPE VARIETY

100% Cortese
(addition of dried Garganega juice)

ALCOHOL BY VOLUME

11%

VINEYARDS & TERROIR

Region Western Veneto – Lake Garda

Climate Mild – mitigated by the lake

Altitude 200 meters a.s.l.

Soil Clay – calcareous – moranic origin

APPEARANCE

Straw yellow color with fine and persistent perlage. Turbidity given by the natural yeast.

OLFACTORY

Recalls white flowers and very elegant aromatic notes.

GUSTATORY

Sapid and mineral. Its perlage exalts pineapple and honey notes.

FOOD PAIRINGS

Pizza, light flavored dishes, fried dishes.

AGRONOMIC - VINEYARD

Full organic practice, with low yield. Grapes are handpicked.

WINEMAKING - CELLAR

Wine originated by a double natural (spontaneous) fermentation. After harvest, grapes are immediately pressed and vinified. In April a 5% of dried Garganega most is added. Its natural sugar and yeast give start to the new fermentation which will provide the typical perlage and completed evolution. Bottled without adding sulfites.