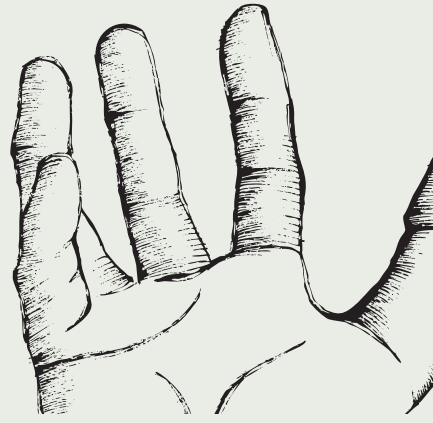


Ao VERSO

2021



APPELLATION

IGT white Veneto

TYPE OF WINE

semi-sparkling white wine, fermented and refermented with native yeasts

GRAPE VARIETY

Chardonnay 80%, Sauvignier Gris 20%

VINEYARD SIZE

0,63 ha

AGE OF THE VINEYARD

2016

SOIL TYPE

caly soil

YIELD

55 quintals/ha

HARVEST

manual in small crates at the end of August

VINIFICATION

Only the best bunches are carefully selected and very softly and slowly pressed . After a first spontaneous and only with native yeasts fermentation and a period of laying in steel tanks, some must from dried grapes is added to the wine and a second with natural sugars fermentation starts in the bottle.

VINIFICATION NOTES

not filtered, not clarified, not stabilized and not disgorgement. No added sulphites.

ALCOHOL CONTENT

12 % vol

TOTAL SULPHITES

2.6 mg/l

ACIDITY

5.92 g/l

VOLATILE ACIDITY

0.82 g/l

BOTTLE SIZE

0,75lt

BOTTLES PRODUCED

3400

FIRST VINTAGE

2019