

Tèrmen sui lieviti

Production area: Valdobbiadene municipality, Santo Stefano vineyards.

Variety: Glera, Bianchetta and Perera grapes from our vineyards.

Harvest period: harvested by hand from mid to late September.

Winemaking technique: Once the grapes have been harvested and subsequently soft pressed, the must develops a first fermentation at a controlled temperature in stainless steel tanks, where it rests for the whole winter. With the first warmth of springtime, the must is bottled and, thanks to natural yeasts, the beginning of the refermentation process begins. Once the wine's maturation process is complete, a fine sediment deposits itself on the bottom of the bottle. This yeasty residue (fondo in Italian) continuously imparts more complexity, texture and flavour to the Tèrmen wine up to the moment of uncorking the bottle.

Organoleptic notes:

Perlage: fine and persistent bubbles.

Colour: intense straw yellow.

Aroma: fruity, rich in hints of yellow fruits.

Taste: dry, with good mineral persistence given by the soil in which the grapes are cultivated.

Pairings: can be enjoyed with any meal, excellent with fish and traditional dishes from the Veneto region.

Best served temperature: 8-10°C

Storage: store in a cool, dry place.

Alcohol content: 11% vol

Residual sugar: 0 gr/L

