



Pas dosè

With different characters from Champagne and Franciacorta, Friuli Venezia Giulia is also born with great talents for making excellent sparkling wines. Our traditional method sparkling wine is made by white grapes, to obtain a 'Blanc de Blancs'. Only aged on the lees in the bottle for more than 40 months and zéro dosage (nature) can show its unbelievable finesse and pure characters.

Varietal

White grapes

Vineyard

Average vineyard age: 30-60 years

Number of vines per hectare: 4.000

Training method: double-arched cane (doppio capovolto) Average yield: 90 quintals/ha

Harvesting period: beginning of September

Winemaking and aging

Both varieties are early harvested and collected at different times in order to give more complex wine body. Pressing whole grapes tenderly and only keeping free-run must. Classic cold settling, fermentation "sur lies" to the assembly, in the spring. The second fermentation in the bottle, or "tirage", takes place in May. The entire process, from the grape to the bottle, is exasperated with total respect for the physical integrity of the raw material. After 40 months from the end of the second fermentation, the product is mouthed and dosed with the same base wine, without any added sugar.

Tasting profile

Color: Straw yellow color and brilliant. Soft and persistent perlage.

Nose: Fine and elegant aroma, with light flavor bouquet, that mix with fragrant yeast notes.

Palate: Fresh, mineral, with a acidity perfectly balance by the structure. Long and pleasant after taste.

Food pairing

Traditional Friulian aperitif. Excellent pairing with fish, white meats, cured meats, salami, prosciutto and mature cheeses.

Serving temperature: 5-6°C / 41-42,8°F about

Alcohol (% vol): 12.5

Totally acidity (g/l): 6.50