

# LIESSI

*Col del Moin*

## Vino Bianco Frizzante Col Fondo

*The sparkling wine that was produced when the Charmat / Martinotti method it was not in use as a normal sparkling technique. Bottled in spring, spontaneously referments due to the small residual sugar and the absence of filtrations which ensures a good presence of yeasts.*



### *Data Sheet*

AREA OF PRODUCTION	Refrontolo (TV)
ALTITUDE OF VINEYARDS	200/300 meters
VINES	Glera with small quantities of Glera Lunga, Verdiso e Bianchetta Trevigiana.
YIELD PER HECTARE	13.5 t.
HARVEST	Manual
VINIFICATION	Soft pressing of the grapes and fermentation of the musts at low temperatures in steel tanks
SECOND FERMENTATION	Refermentation in the bottle
PRESSURE	2 bar
PERLAGE	Fine and persistent
ALCOHOL	11% vol
SUGARS RESIDUES	No residues
FOOD PAIRINGS	Cold cuts, fish and white meats
TEMPERATURE OF SERVICE	8 °C
STORAGE	In a cool place and away from light