

LIESSI

Col del Moin

Conegliano Valdobbiadene Prosecco Superiore DOCG Brut

*Sparkling wine with elegant aromatic characteristics
typical of the grapes of origin, excellent with first courses
of vegetables, risotto, fish.*



Data Sheet

AREA OF PRODUCTION	Refrontolo (TV)
ALTITUDE OF VINEYARDS	200/300 meters
VINES	Glera 100%
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 at 15 ° C and stop in autoclave for two months
PRESSURE	5 bar
PERLAGE	Fine and persistent
ALCOHOL	11% vol
SUGARS RESIDUES	8 g/l
FOOD PAIRINGS	As an aperitif or with appetizers of vegetables or fish
TEMPERATURE OF SERVICE	4/6 ° C
STORAGE	In a cool place and away from light