

LIESSI

Col del Moìn

Conegliano Valdobbiadene Prosecco Frizzante DOCG

Versatile version particularly recognized on the local market, it has always accompanied numerous dishes of Treviso cuisine.



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 in autoclave at 15 ° C
PRESSURE	2 bar
PERLAGE	Fine and persistent
ALCOHOL	11% vol
SUGARS RESIDUES	10 g/l
FOOD PAIRINGS	First courses in general, white meats, sausages and fresh cheeses
TEMPERATURE OF SERVICE	6/8 ° C
STORAGE	In a cool place and away from light