

TREBIANEL

VENDRISANTO

The tradition that lives again. Friday of Holy Week, time for suspension and adoration of the divine mysteries, a propitious time for spring rebirth of fermentation, after the cold rest winter. The best wine, the most lively and agricultural, came traditionally bottled here, destined for long life.

**Cuveè:**

Trebianel 100% (local variety of Tai)

Vineyard:

Ceredello, town of Caprino, Verona.

Double pergola, 2200 vines/ha, planting year 1982

Soil: Silty-clayey, very calcareous and deep, of fluvial-glacial origin dating back to the last glaciation.

Altitude: 226 masl

Vinification and maturation:

Grape are harvested by hand in special bins, only in the morning. Once in the cellar, the whole bunches, without other mechanical pressing steps. A small part of the juice is frozen, while the rest ferments at controlled temperature. During the winter the wine matures on its own yeasts, up to the preparation of the wine for bottling in spring, without filtration and with the addition of defrosted juice. The second fermentation occurs in the bottle which generates carbon dioxide and the new formed yeasts settle to the bottom of the bottle. In this way the wine becomes naturally sparkling.

Tasting notes:

A highly drinkable wine, facilitated by the low alcohol content and by the typical lightness of this great historic Veronese vine. At the eyes fine and persistent bubble. Lots of white, fragrant fruit on the nose with good cleaning. In the mouth it replicates with the addition of citrus notes. For a complete appreciation it is recommended to shake the bottom before opening.

Main analytical data:

Alcool: 11 %

Residual sugars: 0,6 g/l

Total acidity: 7 g/l

Total sulphure dioxide: 49 mg/l

Bottle production:

5430 numbered

Serving temperature:

4 - 6 °C