



le Mesine

Traditional Wine Referred In Bottle "Col Fondo"

PRODUCTION AREA: north of Treviso

GRAPES: 100% Glera (traditionally known as Prosecco)

VINIFICATION: white vinification with soft pressing

SECOND FERMENTATION: refermented in bottle (sur-lie)

COLOR: straw yellow

ALCOHOL CONTENT: 11% vol.

PRESSURE: 2,2 - 2,5 atm (average value at 20°C)

RESIDUAL SUGAR: 0 g/l

SERVING TEMPERATURE: 6/8°C

SERVING TECHNIQUE: slowly pour the wine in a decanter, leaving the last half-glass inside the bottle. This will prevent the natural yeast sediment from mixing with the wine.

STORAGE: keep away from direct light and heat sources at a temperature of 15/20°C. Must be stored in an upright position to allow for the sediment to settle on the bottom.
Do not store in the fridge long term.

ABBINAMENTI:



Description

Sparkling white wine made from Glera grapes.

It is produced according to the ancient tradition of in-bottle (sur-lie) refermentation, on its own yeasts.

The aroma is intense and fruity, with a typical scent of bread crust.

Dry and well structured on the palate, it brings about a pleasant bitter sensation. It is a versatile wine that can be paired with any meal, especially meats and cheeses.

