



## TECHNICAL DETAILS

# LE GUIZZE

## WHITE BUBBLING WINE

### VENETO

### Indicazione Geografica Protetta

VARIETY	Glera and other local grapes
PRODUCTION AREA	Hilly area in the Marca Trevigiana
POSITION	Slope
SOIL TYPE	Various kinds of soil, mainly poor in organic substances
TRAINING SYSTEM	Sylvoz or Guyot rows, with thick placing layout
HARVEST	End September
GRAPE PICKING	By hand, in crates
VINIFICATION	Soft crushing with pneumatic wine press. Immediate dripping of the must and static sedimentation at low temperature
FERMENTATION	Under controlled temperature, with addition of selected yeast. In vacuum vats (Charmat method) with fermentation at low temperature up to 2,5 Atm pressure
APPEARANCE	Straw yellow colour with greenish highlights. Very fine and persistent perlage.
BOUQUET	Fruity, reminiscent of green apple
TASTE	Dry, with fruity hints, agreeably acidulous
FOOD MATCHES	This wine is excellent with any dish requiring a fresh and easy-to-drink wine. Appetizers, first courses, soups, soufflés, white meat as well as fish and crustaceans. Perfect as an aperitif and with snacks.
STORAGE	In a cool and dry cellar, away from heat and light, bottles stored vertically. Do not leave in the refrigerator too many days.
SERVING TEMPERATURE	5-7°C
GLASS	Flute glass or better tulip glass with conic-shaped bottom
MAIN ANALYSIS DATA	Pressure 2.5 Bar Alcohol 11% vol Acidity 5.5g/l Sugar 8 g/l crown cap cork

