

Sui Lieviti Spumante Brut Nature 100% Glera

Sui Lieviti, traditionally called "vin col fondo" by locals, is direct expression of the wine of tradition produced in the hills of Conegliano, Valdobbiadene and nearby hamlets since remote times. The sparkling process takes place in the bottle, like the champagne method, but without disgorgement leaving the wine in contact with its fermentative yeasts that lay down at the bottom and give unique flavours and character.



Area of production: hillside vineyards within the Conegliano municipality

Soil: layey, sub-alkaline and rocky-clay

Harvest: grapes are hand-picked in September

Vinification: soft pressing of grapes, static decantation and fermentation at controlled temperature

Maturation: in stainless steel tanks at temperature controlled, in contact with fine lees

Bottling and Prise de mousse (sparkling process):

the still base wine is bottled in the spring in the year after the harvest and the second fermentation takes place in the bottle, in the wine cellar far from light sources at a temperature of 15-16 °C (59-61 °F), for 3 months before release

Colour: brilliant pale straw yellow with greenish hues. Very fine and persistent perlage

Aromas: very pleasant notes of white peach and pear enriched by a distinctive aroma of bread crust

Taste: the palate recalls the same fruitiness and secondary flavours of the nose, with a very good persistence. Pleasantly dry

Storage: we recommend to store the bottles in a vertical position, in a cool place and far from light sources. It's a wine that express its best characteristics within 18 months from the harvest

Serving suggestion: serve at 6-8 °C (43/47 °F) in "tulip"-shaped crystal glasses to fully appreciate its aromas and fine perlage; pour gently leaving the sediments at the bottom of the bottle

Acidity: 5.7 g/l

Ph: 3.10

Residual sugar: 1 g/l

Bottle size: bottiglia da 0.75 lt

Alcohol: 11.5% vol