Glera Frizzante Venezia Giulia

Indicazione Geografica Tipica



Appellation IGTVenezia Giulia

Grape Variety 100% Glera

Area of production Italy, Friuli-Venezia Giulia region

Soil composition Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification Harvesting when the grapes are optimally ripe; destemming and soft crushing; vinification in white; first fermentation in stainless steel vats. Unfiltered.

Analytical Facts Alcohol: 10,50% vol Residual sugar: 0 (zer0) gr/litre

Tasting notes Pale straw yellow, naturally veiled. At nose, fragrant scents of rennet apple and pear with a light hint of acacia flowers. On the palate, silky tanginess with an excellent acidity.

Food pairing Perfect with the whole meal for the pleasantness of its fine perlage. Excellent with dishes based on fish and white meat. To be enjoyed with pizza and appetizers.

Serving temperature Serve at 8-10 °C



