



Prosecco DOC Frizzante Col Fondo

Grapes

Glera

Production area

Single vineyard,
Venice mainland,
Veneto Region

Location

The vineyards are
located near the
lagoon of Venice

Type of soil

Caranto,
pleistocene origin

Training system

Sylvoz

Alcohol level

11% vol.

Serving temperature

6-8°C, consume it
limpid after it has
separated from the
deposit, or still
slightly turbid

Colour

Pale straw yellow with
typical veiling of the
sur lie fermentation



Bouquet

Pleasant hints of green
apple, white peach.
A splash of citrus on
mineral background.

Taste

On the palate it is
sapid, pasty, fresh and
harmonious. Floral
and fruity, with slight
bread crust aromas

Pairing suggestion

The contact with the
yeasts on the bottom
makes it soft. Pleasant
as an aperitif, it can
be served as well
throughout the meal
paired with delicate
dishes. Try it with
fried calamari and
shrimps. Ideal also
in combination with
dishes rich in fats, such
as mountain cheeses
and cold cuts. Its
versatility makes it an
interesting match with
spicy Asian cuisine



The particular soil our estate, near the Lagoon of Venice, conveys a compound aromas balance to every single grape. The proximity to the sea and its prevailing winds, give the grapes a distinct flavour that increases their aromas. Prosecco Col Fondo is characterized by the deposit of the yeasts on the bottom: it is made according to the traditional method, which was used since ancient times, of second fermentation in the bottle without disgorgement.

What is obtained is a dry, fruity and refreshing wine. The prolonged contact with the yeast confers on it a sapid and decisive finish and a well-balanced flavour, with bread crust aromas. Direct and clean, it is advisable to consume it limpid after it has separated from the deposit, even though it may still be served slightly turbid.