

Azienda Agricola
LA CAPPUCCINA



Grape variety: 100% Glera.

Production area: Conegliano Valdobbiadene DOCG.

Vineyard characteristics: traditional vineyards planted entirely on south-facing hills.

Harvest time: the first ten days of September (to obtain the best balance between acidity and alcohol by volume).

Vinification: the grapes are selected and harvested by hand. Then they are pressed and the must is removed from the lees. Selected yeasts are then added for alcoholic fermentation at a controlled temperature of about 14°C. After the basic wine has been prepared, it is fermented in pressure tanks until an internal pressure level of approximately 4.5 atm is obtained. At the end of the process, the wine is filtered and bottled.

Refermentation: second fermentation using the Italian method, better known as the Charmat method. Once the wine has been filtered, it is put into pressure tanks for the second fermentation cycle with selected yeasts. It is chilled and left to rest with the yeasts for 20 to 30 days in pressure tanks. Then, the wine is filtered again, bottled and packaged.

Alcohol by volume: 11%

Sugars: 18 g/l

Serving temperature: 6-8 °C

Sensory notes: it has a pale straw-yellow colour with bright, greenish tinges. A well-orchestrated, fruity aroma evokes rennet apple and peach. A soft, fresh and well-balanced taste that is lively and has an elegant finish.

Food pairings: an aperitif wine, excellent with raw fish starters and fish pasta dishes; it pairs well with biscuits and creams.

“La Cappuccina” farm business with restaurant “All’Agrete Ritrovo”
owned by Giuseppe Della Colletta

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