

Azienda Agricola
LA CAPPUCCINA



Grape variety: 100% Glera.

Production area: the hills in the area around Treviso.

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

Harvest time: the first ten days of September.

Vinification: the grapes are selected and harvested by hand. Then they are pressed and the must is removed from the lees. Yeasts, which are low producers of sulphur dioxide, are added, selected for alcoholic fermentation at a controlled temperature of about 14°C. After the basic wine has been prepared, it undergoes a second fermentation cycle in pressure tanks, until an internal pressure level of approximately 2.5 atm is obtained.

Alcohol by volume: 10.5%

Sugars: 10 g/l

Serving temperature: 17-18 °C

Sensory notes: this wine has a straw-yellow colour with bright, greenish tinges; it has a well-orchestrated aroma with delicate notes of acacia blossom, apple and banana.

Food pairings: served chilled it is excellent as an aperitif and goes well with grilled or fried fish dishes. Perfect as an everyday table wine, ideal with salumi and fresh cheeses.

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

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