



TENUTA NINEMORE

COLLI TREVIGIANI IGT
Glera
COL FONDO

**Origin of vineyards**

Colline di Refrontolo

Varietal

100% Glera

Harvesting

Hand picked grapes

Winemaking process

Ageing in steel tanks for 4 months with batonnage every 10 days. Bottling of the base wine in spring and refermentation of natural sugar residue in the bottle. Subsequent horizontal position refinement for at least 4 months before packaging. At the end of this biological process, the yeast settles at the base of the bottle, favoring continuous organoleptic evolution of the product. The product is not subject to disgorgement or dosage.

Analytical parameters

Sugar residue: <1 g/l

Acidity: 6 g/l

Pression (referred to 20 °C): 2,5 atm

Organoleptic characteristics

Aroma: hints of white flower ripe fruit and notes of yeast and bread crust, that intensifies with aging.

Taste: dry and harmonious thanks to the softness given by long contact with the yeasts.

Wine pairing

Ideal with delicate first courses, fish, typical Treviso cold cuts (soppressa and salami) served with homemade bread.

To be served at 5-6 ° C in two ways:

- gently pour the wine into a carafe (preferably cooled to maintain the serving temperature) leaving the yeast ("fondo") to deposit on the bottom of the bottle or;
- gently shake the bottle in order to suspend the yeast on the bottom, before pouring the wine into the glasses.

Tenuta NINEMORE di Padoin Adelaide
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