

NATURALLY  
FERMENTED  
PROSECCO

# FONDUEL

This is a wine respecting the oenological tradition of Valdobbiadene. Its secondary fermentation occurs in the bottle during the long winter break and transforms the sugars into alcohol and carbon dioxide resulting in an anarchal perlage and depositing crystalline residuals of exhausted yeasts on the bottom of the bottle (hence the common name Prosecco on the sediment). The natural evolution in the bottle causes a continuous change of tastes and flavors.



## COLOUR

Straw yellow color with a persistent and minute perlage

## NOSE

Vivid, sour apple and bread crust

## TASTE

Fragrant and enveloping on the palate

## FOOD PAIRINGS

This is the wine of countryside hospitality, which never fails to be present in the cellar of a wine producer. It arouses conversation and genuine friendships. On summer evenings, it enhances its quality at the shade of a pergola with a good alpine cheese and fresh-baked bread.

## TECHNICAL-IDENTIFICATION CHARACTERISTICS

### Production area

Santo Stefano, Duel, Baiosa.

### Grape varieties

Glera

### Soil features

Marly clay and sandstone.

### Vineyard

60/70% hills slope, altitude 270/300 metres above sea level, age up to 60 years, facing south. Vines per acre 865 plants/acre (3,500 plants/hectare).

### Training system

Guyot

### Bunch

Loose bunches

### Harvest

Manual, September 20- October 20

### Temperature of Vineyard

Average April/October, 17.8 °C /64°F

### Yield per hectare

215 Bushels/ acre (135 quintales/hectare)

### Vinification process

Soft pressing of the grapes, fermentation at constantly controlled temperature with cultured yeasts. Contact with fine lees in stainless steel for 6 months

### Secondary fermentation

In the bottle, in Spring

### Duration of the secondary

fermentation and conditioning in the bottle  
2 months

### Suggested to open

Recommended June/July

## CARATTERISTICHE ANALITICHE

Alcool: 11% Vol.

Residual sugar: 0 gr/lt

Total acidity: 5,5 g/lt

## SHELF LIFE AND SERVING SUGGESTIONS

### Recommended glass

Calice a base ampia e ristretto all'apice

### Service temperature

6-8 °C

### Storage

In a cool place, protected from heat and light.