

TERRA DI VITE  
**TERUZ**

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**FRIZZANTE**

Vino Bianco a rifermentazione in bottiglia

COLOR:	Intense straw yellow. Lightly cloudy. Fine and persistent beam.
BOUQUET:	Ripe apple hints and a light crust bread scent
PALATE:	Dry, fruity, light yeast scent. sentori di lievito.
GRAPE VARIETY:	Glera 100%.
PRODUCTION AREA:	Treviso province
SOIL:	Nor too deep, clay, limestone.
VINEYARD ORIENTATION :	Vineyard on the plain land
TRAINING SYSTEM:	Sylvoz
HARVEST:	Manual harvest from 15 September to 10 October.
VINEYARD YELD :	180 q/ha
VINIFICATION:	Soft pressing with pneumatic press and decanting of must.
FIRST FERMENTATION:	Refinement and rest in steel tanks for four months.
SECONDARY FERMENTATION:	After the addition of selected yeasts, the secondary fermentation happens in the bottle at 16°C.
ALCOHOL	11% vol
SUGAR:	Zero
FOOD PAIRING:	Cheese and cold cuts
SERVING TEMPERATURE:	Cool to 6° - 8° C shortly before serving it.
STORAGE:	Store in a cool and dark place, do not keep in the fridge for too long.

