

# IL VELO BIANCO

W H I T E   S P A R K L I N G   “ S U R - L I E S ”   N A T U R E  
A N C E S T R A L   M E T H O D

Vintage 2018



**LIMITED AND NUMBERED BOTTLES:** 6.109

**BOTTLE SIZE:** 75 cl

**GRAPES:** Pinot Grigio

**VINEYARD:** Double Guyot and Pergola  
Our own vineyards are organically farmed and are located in Affi, on the eastern hills of Lake Garda at the height of 250 m a.s.l.

**AGE OF VINES:** 25-30 years

**HARVEST:** The harvest begins at the end of August. The manual harvested grapes are collected in small baskets to avoid crushing. They are pressed within a few hours. Thus the natural freshness is not compromised.

**VINIFICATION:** Grapes are placed directly to the press, cooled to 8/10° C and softly pressed. Fermentation performed at controlled temperature, with pumping over to favor the natural color stabilization. The fermentation is rigorously without sulfur dioxide and with indigenous grape yeasts.

**REFERMENTATION:** Once the alcoholic gradation has been reached, the wine is cooled with the residual sugar necessary for the second fermentation and kept at a very low temperature until bottling, which takes place during the "Crescent moon" period. The refermentation in the bottle resumes spontaneously with indigenous yeasts and takes about four months.

**COLOR:** Straw pale yellow.

**BOUQUET:** Bread crust aroma.

**TASTE:** Dry and tenacious.

**DINING COMBINATIONS:** Definitely suitable for any meal.

**SERVING TEMPERATURE:** Serve cool to 4-6° C.  
It can be served clear by leaving the bottle vertical, or with the yeasts by turning the bottle upside down before open.

**BOTTLE ANALYSIS:**  
Alcohol content: 12°  
Sugar residue: 1,2 gr/l

