

COLFONDO AGRICOLO

IGT COLLI TREVIGIANI

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VITICULTURE

PRODUCTION AREA

Sarmede—Treviso

VARIETY

Glera 100%

VINEYARD

Sarmede hills. Yields are lower than production regulations equal to 150 quintals/ha

VINE TRAINING SYSTEM

“Sylvoz” with two arches, trimmed twice and leaf removal when necessary

CLIMATE

Cool and mild climate, windy with good annual rainfall and low relative humidity

HARVEST

Hand-picked between the first and second weeks of September

STORING & SERVING

STORAGE

Store in a cool dark place, preferably between 12-18°C; avoid storing in the refrigerator for a long period

SERVING

Serve at 9 °C either decanted or in the bottle.
Serve in long-stemmed glasses.

TASTING NOTES

FOOD PAIRINGS

The perfect accompaniment to traditional Veneto cured meats and cheeses

WINEMAKING

MUST PREPARATION

Grapes are gently pressed and separated between the first and second pressings

FERMENTATION

In temperature-controlled stainless steel tanks.
The wine is then aged for 8 months.

SECONDARY FERMENTATION

In the bottle, aged for 12 month

PRODUCT DATA

11% alc./vol. residual sugar 0 gr/lt

For 100 ml of product E: 282 kJ/68 kcal, **contains sulphites.**



SCAN THE QR CODE

For nutrition information,
ingredients and packaging



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