

LEMOSS - NON FILTERED SPARKLING GLERA

APPELLATION	Sparkling white wine
COLOUR	Straw yellow with green highlights Slightly cloudy due to the presence of yeast.
BOUQUET	Bread crust, yeast, acacia flowers, of good intensity with particular scents of apple, lemon and grapefruit.
TASTE	Fresh, good texture, pleasant and harmonious.

AGRONOMICAL DATA

GRAPES	Glera
PRODUCTION AREA	Rai di San Polo di Piave
ALTITUDE	30 mt above sea level
TYPE OF SOIL	Clayey
ORIENTATION OF THE VINES	South-North
TRAINING SYSTEM	Double Sylvoz overturned
STUMPS PER HECTARE	1800
YIELD QUINTAL/HECTARE	180
HARVEST	Hand harvest in mid September

OENOLOGICAL DATA

PRESSING	Very soft
MACERATION	In contact with peels for 12 hours at 4°C
FIRST FERMENTATION	With indigenous yeasts at controlled temperatures (15/17° C) for 7/10 days.
PROCESS TO OBTAIN SPARKLING WINE	Fermentation in the bottle with indigenous yeasts in the bloom.
MALOLACTIC FERMENTATION	Yes, naturally in the bottle.
REFINING	In the bottle for 60 days before sale.

ANALYTICAL DATA

PERCENTAGE OF GRAPE'S YIELD IN WINE	70%
DRY EXTRACT (GR/LT)	21,00
TOTAL ACIDITY (GR/LT)	5,00
PH	3,35
RESIDUAL SUGARS (GR/LT)	Absent
SOLFOROSA TOTALE (MG/L)	25
SOLFOROSA LIBERA (MG/L)	5
ALCOHOL	10,5% vol

OTHER DATA

FOOD PAIRINGS	Excellent as aperitif, delicious with vegetable (a must with the "radicchio trevisano") and with risotto. It is perfect also matched with fish.
SERVING TEMPERATURE	6-8° C.
STORAGE	Store in dry rooms, away from light or warm sources.

