



LEMOSS

UNFILTERED SPARKLING GLERA

IGT TREVENEZIE

Aperitif or in combination with light vegetable and fish dishes.

Made by ancestral method. The yeasts, once fermentation is finished, remain on the bottom of the bottle, and this is where the Italian expression "col fondo" or the French "sur lie" (on the yeasts) come from.

An intense scent of bread crust and acacia flowers, with notes of apple, lemon and grapefruit. A fresh wine, with a good structure, that can be drunk either clear or thick, according to your taste.



SELECTED
WHITE GRAPES



ON THEIR LEES
FOR ABOUT
12 HOURS



ANCESTRAL METHOD
WITH
INDIGENOUS YEASTS

AGRONOMICAL DATA

Grapes	Glera
Production Area	Veneto
Altitude	30 meters a.s.l.
Soil	Clayey
Harvest	Mid September

OENOLOGICAL DATA

Total acidity (g/l)	5.6-5.8
pH	3.2 ÷ 3.4
Residual sugar (g/l)	0 ÷ 2
Alcohol	10.5% vol.

FORMAT / PACKAGING / GIFT BOX

750 ml 6 bottles Lithographed case 1-2-3 bottles



SCAN QR CODE
Ingredients list
Nutrition declaration
Environmental label

