PODERI DEL LEONE

Prosecco DOC Frizzante Il Fondo

100% glera	Alc 11%	6-8°C

Consume it limpid after it has separated from the deposit, or still slightly turbid

The particular soil our estate, near the Lagoon of Venice, conveys a compound aromas balance to every single grape. The proximity to the sea and its prevailing winds, give the grapes a distinct fl avour that increases their aromas. Prosecco Il Fondo is characterized by the deposit of the yeasts on the bottom: it is made according to the traditional method, which was used since ancient times, of second fermentation in the bottle without disgorgement. What is obtained is a dry, fruity and refreshing wine. The prolonged contact with the yeast confers on it a sapid and decisive fi nish and a well-balanced fl avour, with bread crust aromas. Direct and clean, it is advisable to consume it limpid aft er it has separated from the deposit, even though it may still be served slightly turbid.

PRODUCTION AREA
Venice mainland, Veneto region

TYPE OF SOIL
Caranto, pleistocene origin

TRAINING SYSTEM
Sylvoz

COLOUR
Pale straw yellow with typical veiling of the sur lie fermentation

BOUQUET
Pleasant hints of green apple, white peach. A splash of citrus on mineral background.

TASTE
On the palate it is sapid, pasty, fresh and harmonious. Floral and fruity, with slight bread crust aromas.

PAIRING SUGGESTION
The contact with the yeasts on the bottom makes it soft. Pleasant as an aperitif, it can be served as well throughout the meal paired with delicate dishes. Try it with fried calamari and shrimps. Ideal also in combination with dishes rich in fats, such as mountain cheeses and cold cuts. Its versatility makes it an interesting match with spicy Asian cuisine.