PODERI DEL LEONE

Prosecco DOC Frizzante

100% glera	Alc 11%	6-8°C

The Glera grapes of our Venice mainland estate are nourished with bands of “Caranto”, the ancient Pleistocene stratification, which is composed of compact clay-loam soils with calcareous nodules. The peculiar minerality of this soil, located near the Lagoon of Venice, conveys a complex aromatic balance to every single grape, while the proximity to the sea and to its winds gives them a distinctive sapidity, which increases their aromas.
The first fermentation takes place after the grapes are pressed. Once the wine has been stabilized, we start the second fermentation with a Charmat method, which lasts 6 to 7 weeks, reaching a pressure of 2,5 bar.

PRODUCTION AREA
Venice mainland, Veneto region

TYPE OF SOIL
Caranto, pleistocene origin

TRAINING SYSTEM
Sylvoz

COLOUR
Light straw yellow

BOUQUET
Fresh, fruity with hints of Golden apple and white flowers

TASTE
Fruity and fragrant, palatable; fine and elegant in the mouth with a direct and clean flavour and good persistence

PAIRING SUGGESTION
Perfect as an aperitif wine, it works well also alongside the main entrée. Try it in pairing with delicate starters. Perfect match with both traditional herbs- and fish-based pasta or rice dishes, as well as with ethnic cuisine.

CERTIFICATO ICEA BIO VEGAN