



“GIERT”
WHITE
Semi-sparkling wine



LOCATION OF THE VINEYARD

Morainic hills of Corbanese di Tarzo (TV) at an altitude of 250 meters above sea level.

GRAPE VARIETIES

100% Glera.

VINIFICATION

Grapes exclusively harvested by hand. Soft pressing of the grapes with pneumatic pressing machine. Fermentation of the free-run must at controlled temperature of 16-18 °C. The obtained wine is left to age in stainless steel tanks until the following spring.

Sparkling wine-making method in an autoclave (Italian method) for 30 days at controlled temperature with the addition of selected yeasts. Isobaric bottling.

ORGANOLEPTIC CHARACTERISTICS AND PAIRINGS

Bright straw-yellow, with a light body. Typical liveliness, freshness and flavour with a pleasantly fruity finish. It's enjoyable at any time of the day in convivial moments.

It goes well with appetizers and delicate first courses and it is also suitable as an aperitif and between meals.

The serving temperature is 6-8 °C.

ALCOHOL CONTENT

11% vol.

ALLERGENS

Contains sulphites.

AVAILABLE SIZES

0.75 lt bottle.

