

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Glera in purity with manual and mechanical harvest.

PRODUCTION AREA: province of Treviso (Veneto).

TYPE OF VINE TRAINING: Sylvoz and Guyot.

SOIL: medium texture.

HARVEST PERIOD: first days of September.

VINIFICATION

YIELD PER HECTARE: 140-150 quintals/hectare

VINIFICATION: soft pressing of the grapes, cleaning of the must by flotation and fermentation at a temperature of 17-18 °C.

SPUMA: refermentation in autoclave, Method Charmat, for about 30 days.

AGING: 30 days.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 10,50%

RESIDUAL SUGAR: 10 grams/liter

STORAGE AND SERVICE

STORAGE: away from light, in the cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 6-8 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: intense and bright straw yellow with greenish reflections.

PERLAGE: fine and elegant.

SPUMA: lively and persistent.

BOUQUET: ripe fruit is the protagonist, with hints of Golden apple followed by a bouquet of yellow flowers.

TASTE: fresh, quite tonic to the body with a good softness.

SERVING SUGGESTIONS: refined wine for the whole meal that goes with aperitifs, to appetizers, first and second courses, cheeses finishing with desserts. Ideal with vegetable cakes and fish meals.

DELIZIA DIVINA

*Sparkling white wine, Charmat method.
Very fine, fresh... a simply divine delight.*



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