



BORGO ANTICO

Viticoltori in Conegliano

1935

VERDISO COLLI TREVIGIANI IGP SPARKLING WINE

TERRITORY

Grapes: 100% Verdiso

Location: Treviso hills

Soil type: moraine - clayey

Altitude: 120 m a.s.l.

HARVEST AND VINEYARDS

Harvest: manual in box

Period: early September

Age of vineyards: 15/20 years

Planting density: 3,300 vines/ha

Training system: Guyot - double upside down

WINERY

Vinification: soft pressing of the whole grapes with start of fermentation with selected yeasts at controlled temperature for 10-12 days. At the end of fermentation, after removing the coarser lees in 2/3 racking, the daily batonage technique is applied to give volume, aroma and longevity to the wine.

Secondary fermentation: the second fermentation takes place according to the Martinotti - Charmat method. Filtered and bottled with a pressure of 3 atmospheres.

Aging: in autoclave for 1-2 months, then in bottle.

ORGANOLEPTIC CHARACTERISTICS

The taste is pleasantly acidic, savory and decisive. It has a pale straw yellow color with greenish reflections. The perlage is delicate, fine and elegant.

COMBINATIONS

Excellent as an aperitif throughout the meal with light dishes such as fish and shellfish, white meats, lean appetizers.



Aroma:

Fig leaf and tomato,
citrus floral note



Bottles produced:

15,000 bottles of 0.75 l
Box of 6 bottles



Temperature:

10/12 °C



Alcohol content:

11 % vol



Acidity:

6.50 gr/l



Residual sugar:

10 gr/l

FLORAL	●	●	●	●	●
FRUITY	●	●	●	●	●
SOFTNESS	●	●	●	●	●
SAPIDITY	●	●	●	●	●
FOAM	●	●	●	●	●