



## **SUR LIE COL FONDO**

### **Production area**

Vineyards situated in the hills included in the Prosecco  
DOC area

### **Grape variety**

Glera (known as Prosecco)

### **Yields**

Max 180 q/ha

### **Wine production process**

Second decade of September

### **Sparkling wine production process**

Second fermentation in the bottle

## **CHARACTERISTICS**

### **Colour**

Light straw yellow

### **Smell**

Fresh and fruity with hints of apple and pear combined  
with the typical yeast notes and delicate hints of "bread  
crust"

### **Taste**

The taste is dry, pleasantly soft and harmonious with an  
enjoyable fruity finish

### **Serving temperature**

8°-10° C

### **Average data**

Alcool 10,5% vol

Zuccheri 2 g/l

Acidità 5,2 g/l

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## **CANTINE VEDOVA SRL**

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