



Ca' dei Giari

Refermented in the bottle “Dal chiaro... al fondo”

The traditional wine, as it has always been done, with the classic refermentation in the bottle and the stop on the yeast.

The sediment on the bottom yields complex notes of bread crust joins the typical fruitiness. Dry wine, typical of the surlie, it lasted longer than you might expect. Good to accompany lunch or dinner.

The Glera grape, from which the starting point is obtained, is grown exclusively in the vineyards of our property. The choice of the bases is made from year to year to keep the desired characteristics and quality consistency.

The grapes are harvested by hand and vinified separately for each vineyard. The soft pressing and the must, after a first static clarification, is fermented in steel at 17-19 degrees.

After the first fermentation, the wine is left to rest on the fine lees, with very few rackings. After about 6-7 months, we proceed with the rough filtration and the assembly of the bases.

Subsequently with the refermentation, which is done in the bottle in the traditional spring period. At the end of the fermentation the residual sugars are transformed into bubbles, leaving a deposit of yeast at the bottom of the bottle.

The wine can be tasted in two ways, pour the wine into the carafe to maintain clarity or with suspended yeasts (veiled) which give greater complexity and balance to the palate. For this reason, the name “Dal chiaro...al fondo”. It's a wine that can last over the years due to the yeasts that remain inside the bottle.



TOTAL ACIDITY

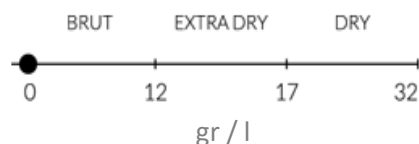
5,6 gr / l

RESIDUAL SUGAR

0 gr / l

ALCOHOLIC STRENGTH

11 % Vol



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