



## Vino Bianco Della Tradizione – COLFONDO – “L’Aldo”



**Denomination:** white sparkling wine “della tradizione”

**Type:** dry sparkling, crown cap

**Variety and origin of the grapes:** native local grapes

**Cultivation:** organically farmed

**Harvest:** grapes harvested by hand in early September

**Vinification:** after soft pressing, the cloudy must is left to settle at a cool temperature (about 12°C) in steel tanks and then the clear part is separated from the deposit and then fermentation is started. Fermentation takes place in steel tanks at a constant temperature of 16°C for 15-20 days. At the end of the vinification, the base wine is obtained, which is bottled in spring after winter resting on the lees which enriches it with natural aromas and antioxidants. The base wine is bottled and as soon as the season warms up the second fermentation is activated, with which the sugars are transformed into carbon dioxide and alcohol and at the end of which the yeasts collect at the bottom of the bottle (from here we get the term, 'colfondo' or “with sediment”).

**Alcohol:** 11% Vol.

**Sugar residue:** almost absent, < 1 g/l

**Organoleptic characteristics:** straw yellow in colour, cloudy. The nose reveals citrus and fresh fruit notes in the first months, replaced by more complex tertiary aromas after the year of bottling. The characteristic scent of bread crust and a delicately bitter aftertaste also emerges. In the mouth it is dry, mineral, and with good acidity.

**Storage:** store vertically in a cool dark place. Left to mature for at least 6 months after bottling. Unlike sparkling wines, this type of refermented wine lends itself to a longer aging in the bottle and over time its character develops in surprising and interesting ways.

**Serving suggestions:** 8-10° C

**How to serve:** for a more decisive character, turn the bottle upside down to mix up the yeast sediment resting on the bottom. For a more delicate taste, decant the wine, leaving the yeast sediment in the bottom of the bottle.

**Pairings:** ideal accompaniment for cheese platters and cold cuts, also recommended with a gourmet pizza



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