

## STRADA RIELA

WINE:	100% Vespaiolo
DENOMINATION:	Veneto Igt Vespaiolo
LOCATION OF VINEYARD:	hills of Saint Lucia - DOC areas of Breganze
SOIL/LAND:	volcanic soil hills
TYPE:	extrabrut and sparkling



VINIFICATION: grapes are carefully selected during the harvest and placed in 10 kg cases. They are then soft pressed and fermented in a controlled temperature of 18° Celsius. It is aged in stainless steel vats with the must for approximately a month. A few weeks after bottling, partly as a result of the weather conditions, wine undergoes a second fermentation process known as refermentation. Ageing *sur lie* produces a wine with extra-fine bubbles and a cloudy appearance, with a slight yeast sediment at the bottom of the bottle. These deposits ensure that the bottle is not uncorked after refermentation, resulting in a dry wine without the sulphites added at the pre-fermentation stage.

CHARACTERISTICS: White wine produced from Vespaiola grapes of the “Riela” plot. On the nose, a fresh, fruity fragrance alternates with confident citrus notes and hints of crusty bread. Dry mouthfeel, with a firm structure and persistent aroma. Ideal for an aperitif, it is also excellent with fish dishes, salads and white meats.

HOW TO SERVE: *1-FROM CLEAR TO CLOUDY*: Tilt the bottle slightly to stop the wine from spilling out and pour it slowly into the glass until it turns cloudy; anyone who wants the wine at the bottom can ask for it.

*2- FROM CLEAR TO CLEAR*: Decant the wine slowly to separate it from the sediment and serve in the glass.

*3- ALL CLOUDY*: Shake before “use”, open the well-chilled bottle, keeping it slightly tilted and serve directly in the glass.

SERVING TEMPERATURE: 8°C.