

ter
ra
di Guia

FRIZZANTE COL FONDO
BRUT NATURE

VINEYARD

Production area:

Province of Treviso

Grape variety:

Glera

Time of harvest:

*Harvested by hand
in September*

VINIFICATION

vinification vessel:

Stainless steel

Fermentation

temperature:

16/18°C

Ageing:

*Natural fermentation
in the bottle*

TASTING

Colour:

*Pale gold, fine and lively
perlage*

Bouquet:

*Intense wild moss and
golden apple fragrance*

Flavour:

Smooth, fresh

Serving suggestions:

*At 7/8 °C as an aperitif,
with appetizers and light
dishes, excellent with
shellfish and seafood.
Ideal decanted slowly
leaving the deposit in the
bottom of the bottle*

TECHNICAL DATA

Alcohol content:

11% Vol.



Azienda Agricola Terra di Guia

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