

CASA COSTE PIANE di FOLLADOR LORIS - VIA COSTE PIANE, 2 - 31049 S. STEFANO DI VALDOBBIADENE (TV)
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Gleris - Colli Trevigiani Igt Still white wine

0,75 lt - flat cork cap

ALCOHOL: 11,5% vol. RESIDUAL SUGAR: 5 g./l. Total SO2: 80 mg./l. ACIDITY: 5,5 g./l.

A still, crystal clear wine with no yeast in the bottle.

Gleris is produced using 50% Glera grapes from our vineyard in Coste Piane and 50% Rhine Riesling grapes from our vines on the hills of Valdobbiadene.

The two grape varieties are vinified separately, following the initial fermentation of the must, the wine is then cold stabilised naturally in steel vats for the entire winter. The two wines are then combined in spring just before bottling using 50% from each of the two grape varieties.

GOES WELL WITH:

fish crudités, first courses of wild herbs or white meat.

HILLY REGION, CLAYEY, MARLY SOIL, OF MORAINIC ORIGIN.

NO HERBICIDES, VAST MAJORITY OF THE PRODUCTION PROCESS IS MANUAL.