



BALLANCIN

LIÈ

A hill right behind the winery.

Colli Trevigiani

Indicazione Geografica Tipica

White Wine - Semi-sparkling with lees

PRODUCTION AREA

Situated in: Treviso hills
Variety: Glera
Soil: clayey loam
Growing method: Sylvoz
Harvest: mid September
Harvest method: by hand

VINIFICATION

Pressing: extra soft
Yield: 75%
Fermentation: at strictly controlled low temperature
Maturation: in steel vats

ANALYSIS

Residual sugar: 0 g per litre
Alcohol: 11% vol
Total acidity: 6.10 g per litre

CHARACTERISTICS

Appearance: Semi-sparkling, with second fermentation in bottle. The lees indicate a genuine wine.
Scent: the bouquet changes over time: fresh, fruity hints reminiscent of cooking apples and wisteria blossoms, together with a delicate hint of crusty bread.
Flavour: delicate and dry, fresh and slender.

SERVING SUGGESTIONS

Delicious with all dishes, particularly with the Veneto speciality known as sopressa (a type of salami).
Pour into a tall, slim carafe and serve at a temperature of 5-7 °C.

