

GARBÌN

PROSECCO DOC TREVISO FRIZZANTE

Prosecco has always distinguished itself by its lightness. In this frizzante version, we seek the perfect balance to enjoy it at any moment. It is an everyday wine, yet never mundane, always ready to leave the taste of our grapes on the palate.

The grapes used for the base are cultivated exclusively in our own vineyards. For this wine, we use grapes from vineyards where the acidity is less pronounced, in order to achieve a wine of great balance. We usually utilize the younger vineyards, with a "Doppio Capovolto" (double arched cane) training system for 60% of the production. The remaining 40% is trained in "Sylvoz."

The grapes are hand-harvested once they reach the optimal level of ripeness. Pressing is gentle, and the must, after an initial static clarification, is fermented in stainless steel at 17-19 °C.

Following the first fermentation, the wine is left to rest on its fine lees with very few rackings. After about 3 months, we proceed with the preparation of the cuvée, followed by the secondary fermentation in the autoclave. The process is the same as that used for our sparkling wines, but with a shorter secondary fermentation that results in lower CO2 pressure. After this phase, the wine remains to settle in the autoclave for 15-20 days before being bottled, ensuring maximum freshness of the aromas and a pleasantly lively taste, or "Garbin," as we say in our local dialect.



RESIDUAL SUGAR



APPELLATION



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