

ORIGINE

CONEGLIANO VALDOBBIADENE PROSECCO DOCG TRANQUILLO

Originally, before the winemaking techniques that allowed us to master secondary fermentation, ours was a land of still white wines. A return to simplicity and easy drinking.

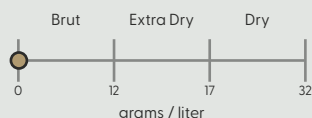
The grapes used for the base are cultivated in our best hillside vineyards. The soils are generally shallow, with a very steep slope. The terrain is rich in limestone with a good percentage of clay.

The grapes are strictly hand-harvested upon reaching the optimal sugar level, seeking to find the perfect balance from the very beginning. Pressing is gentle, and the must, after an initial static clarification, is fermented in stainless steel at 17-19 °C.

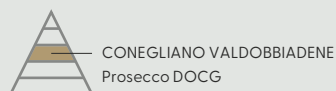
Following the first fermentation, the wine is left to rest on its fine lees with very few rackings.

The choice of the cuvée for this wine is made to achieve the perfect balance. Indeed, the wine is bottled directly without a secondary fermentation, bringing all the primary sensations of the grape and terroir into the glass.

RESIDUAL SUGAR



APPELLATION



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