



SURLIE

VARASCHIN FRIZZANTE
Natural fermentation in bottle

Grape Varietal:	Glera Vineyards in S. Pietro di Barbozza
Rootstock:	420/A
Rearing method:	Sylvoz
Grape harvest:	At the end of September
Wine-making process:	Traditional in-white with 12 hours steeping on skins at controlled temperature
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Organoleptic characteristics	
Colour:	Straw yellow
Perlage:	Fine
Bouquet:	Intense and generous, from a bread crust to ripened fruits
Flavour:	Dry, intense and harmonious
Analytical data	
Alcohol:	11% vol.
Total acidity:	5,5 gr./l.
Residual sugar:	1 gr./l.
Gastronomic combinations:	Suitable accompaniment to any meal, especially with courses of fish
Serving temperature:	8-9 °C in flute glass

Note: it should be served by decanting it into a carafe before drinking to separate the wine from its yeasts