



L'Antica Quercia

Matiù
Conegliano Valdobbiadene
DOCG Rive di Scomigo Brut

REGION

Veneto

VARIETY

Glera



Vineyards: Glera trained on double-arched canes on the plateau to the east of the Quercia

Soil: Boulder clay mixture with advanced level of decarbonation

Climate: Pre-alpine cool temperate climate with average rainfall of 1250 mm/year

Winemaking: Manual harvesting in crates, pressing of the whole grapes, separation of the must and fresh fermentation. Aging on the yeasts over the winter and bottle fermentation in the spring of the year following the harvest.

Alcohol: 11,5% vol.

Sugar content: 6 g/L

Overall acidity: 5,5 g/L

Dry extract: 18 g/L

pH: 3.2

Description: Straw yellow in color with fine and stylish perlage. The nose is fresh with notes of citrus fruit, medicinal herbs and crispy