

## L'Antica Quercia



### Su Alto Indigeno Colfondo

#### REGION

Veneto

#### VARIETY

Glera



Vineyards: Glera trained on double-arched canes on the western slope of the Quercia

Soil: Boulder clay mixture of glacial origins

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

Winemaking: Manual harvesting in crates, destemming and pressing of the grapes, indigenous foot inoculation, and fresh fermentation. Aging on the yeasts over the winter and bottling on the fourth new moon of the year following the harvest. Further aging for at least four months at 2000 meters at the foot of Mount Civetta in the heart of the Dolomites.

#### TASTING NOTES

Straw yellow in color, can be slightly hazy due to the presence of suspended yeasts. The nose is very delicate, with floral and fruity hints of citrus fruit and dried apricots. On the palate, the bubbles are gentle and delicate, the fine fruity notes come through again, the finish is tangy and dry.