

IL LIEVE

VINO FRIZZANTE COL FONDO

Bottle-fermented and aged on its lees



Packing details:

Bottle content: 75cl
Bottles per case: 6
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 80 (standard) - 96 (large)
Gross weight kg: 730 (standard) - 870 (large)

Grape variety:

Blend of Glera and other indigenous white grape varieties (Bianchetta, Perera).

Terroir and climate:

The grapes for our frizzante Il Lieve are hand-harvested from family-owned vineyards, planted on the smooth slopes of the "Colli Asolani" hills (north-west from Treviso, Veneto). These vineyards have good sun exposure and benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand resulting in a full-bodied product with distinctive, velvety bubbles.

Yield:

13,5 tons/ha.

Harvest date:

Mid-late September.

Technical data:

Alcohol content: **10,5%**
Residual sugar: **- g/L.**
Total acidity: **5,5‰**
Dry extract: **18‰**
Pressure: **2,5 bar**

Winemaking:

Il Lieve is a beautiful example of sparkling wine as it was done a hundred years ago: "on its lees" with a traditional secondary fermentation in bottle...

The grapes are destemmed and soft pressed and the juice is conveyed to stainless steel tanks for the primary fermentation. Temperature is controlled throughout the process to enhance aroma retention. Effervescence is achieved naturally by means of a **second fermentation in the bottle**, as per the traditional method. Unlike most sparkling wines obtained with the traditional method, for Il Lieve there is no disgorging (removal of the frozen sediment/yeasts) and no dosage. The resulting wine is cloudy with a yeasty sediment settling on the bottom of the bottle - the so called "fondo" - that enriches the wine with flavours and complexity and gives it a decidedly unique personality.

Tasting notes:

Very cloudy straw in color, due to the yeast deposit on the bottom of the bottle, with delicate bubbles. The process of lees ageing adds notes of baked bread that blend with fruity scents in a very elegant, complex bouquet. In the mouth it is full-flavoured and bone-dry, very refreshing and cleansing.

Food pairing:

This lightly sparkling wine has a unique, rich texture that makes it extraordinarily food-friendly. Born as a natural companion to traditional dishes of the local Venetian cuisine, thanks to its bold acidity that cuts down perfectly those big bold flavours, it proved to do well far beyond its boundaries... Try it with anything from oysters to gourmet burgers and Asian cuisine.

Serving suggestions:

There are two opposite ways to enjoy this unique, funky sparkler. If decanted and poured slowly to avoid sediment in the glass, Il Lieve shows delicate, fresh aromatics. Contrarily, for a full-flavoured experience, we recommend turning the bottle upside down and then back right side up to disperse the lees: the wine will be very cloudy and rich in intense, yeasty flavours.

