

## IL LIEVE | VINO FRIZZANTE NON FILTRATO

RIFERMENTATO IN BOTTIGLIA  
E CONSERVATO SUI LIEVITI



### GRAPE VARIETY OR BLEND

Glera and other local grape varieties such as Bianchetta Trevigiana, Boschera, Perera.

### TERROIR AND CLIMATE

The grapes for our "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

135 q/Ha.

### HARVEST DATE

Late September.

### 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.*

Once destemmed, the grapes are soft pressed and the juice is conveyed to stainless steel tanks for the primary fermentation. Temperature is controlled throughout the fermentation to enhance aroma retention and fermentation stops once the wine has reached a sufficient, although low alcohol content.

The wine is bottled in one single bottling run, usually in February. Secondary fermentation takes place in the bottle, as per the traditional method. Unlike most sparkling wines obtained with the traditional method, for Il Lieve there is no disgorging and no dosage. The resulting wine is cloudy with a yeasty sediment settling on the bottom of the bottle that enriches the wine with flavours and complexity and gives it a decidedly unique personality.

### STORAGE

Being a bone-dry Frizzante wine, it shows some aging potential. Store vertically in a dry and fresh place, away from sunlight.

### TECHNICAL DATA

Alcohol: 10,5% vol  
Residual sugar: -  
Total acidity: 5,5‰

Dry extract: 18‰  
Pressure: 2,5 bar.

### 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

Born as a natural companion to traditional dishes of the local, Venetian cuisine, this wine has a unique, rich texture that make it extraordinarily food-friendly. Try it with anything from risotto, to gourmet burgers, from shellfish to charcuterie and Asian cuisine.

### SERVING SUGGESTIONS

There are two opposite ways to enjoy this unique, funky sparkling wine.

Il Lieve should rest for a few days, in a vertical position, so that yeasts can fall down to the bottle's bottom and it should be poured slowly into a decanter before serving.

On the other hand, for a full-flavoured experience we recommend turning bottle upside down and then right side up to disperse the sediment: the wine will be very cloudy and rich in intense, yeasty flavours. Recommended serving temperature: 8 - 10 °C.

### PACKAGING

