



IT-BIO-015  
AGRICOLTURA UE/NON UE



VEGANOK  
AZIENDA N.1045

### Production Area

We are in the heart of the so-called Lower Friulian Plain which extends in an area between the Livenza river (to the west) and the Isonzo river (to the east) and between the resurgences and the sea. Following impressive reclamation works dating back to the early 20th century, the area is now richly cultivated.

**Municipality** Piancada, Palazzolo dello Stella

**Altitude** 0m asl

### Soil

The silt-sandy, silt-clay subsoil is suitable for the cultivation of vines, which find in the fertility and salinity of the soil a fundamental characteristic for the aromaticity of the wines.

**Grape** Glera

**Vineyard surface** 50ha

**Plants per Hectare** 4000

**Vineyard age** 10 years

**Training System** free cordon

**Harvest** mechanical - September

**Yield per Hectare** 180q/ha

### Production Process

After mechanical harvesting, grapes are cooled to preserve their distinctive aromas. This is followed by soft pressing and the addition of selected yeasts for the first fermentation at a controlled temperature of 10-12°C. Second fermentation takes place in pressure tanks for at least 90 days to allow the yeasts to properly work and create a subtle perlage. We proceed with cold stabilization and filtration. The sparkling wine is then bottled and packed.

### Organoleptic Characteristics

Straw yellow with greenish reflections; crunchy notes of green apple and aromas of Mediterranean scrub emerge on the nose. The low residual sugar favors a fresh drinkability with balanced flavor and persistence.

### Chemical Characteristics

**ABV** 11,5%

**Sugar, g/l** 3-5

**Acidity, g/l** 5,00-6,00

### Pairing Suggestions

Excellent aperitif wine, also to be appreciated throughout the meal thanks to its structure and aromas able to accompany elaborated dishes. Enjoy it together with a rice cake with pumpkin and sweet gorgonzola. For your vegan combinations, choose a savory pie with courgettes and bechamel.

**Recommended glass** Tulip glass

**Serving temperature** 4-6°C

**Available sizes** 75cl - 1,5l

<b>Item Code</b>	BTGPRSBRU
<b>Case</b>	6 bottles
<b>EAN bottle</b>	8055205250233
<b>EAN case</b>	8055205250424
<b>Pallet 80x120</b>	60 cases

### Awards



**90 Points** - Falstaff Prosecco Trophy - AT (2024)

**88 Points** - Falstaff Prosecco Trophy - AT (2023)

**Silver** - Challenge Millesime BIO - FR (2023)

**Silver** - 50 Great Sparkling Wines of the World - ES (2022)