



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

Bright straw yellow with greenish reflections. The light residual sugar enhances the aromas of bloomed flowers and ripe fruit such as apple and pear. Fresh and sapid drinkability.

### Chemical Characteristics

**ABV** 11,5%

**Sugar, g/l** 13,00

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

### Pairing Suggestions

Enjoy it in combination with a platter of local cured meats, such as medium-aged San Daniele raw ham or *Pitina di Tramonti*. For a vegan combination, choose a colorful dish of tempura vegetables.

**Recommended glass** Tulip glass

**Serving temperature** 4-6°C

**Available sizes** 75cl

<b>Item Code</b>	BTGPRSEXD
<b>Case</b>	6 bottles
<b>EAN bottle</b>	8055205250226
<b>EAN case</b>	8055205250493
<b>Pallet 80x120</b>	60 cases

### Awards

**Bronze** - The Prosecco Masters - UK (2024)

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

