



GLERA FRIZZANTE TREVENEZIE I.G.T.

Grape variety: Glera

Area of origin: Veneto, Friuli Venezia Giulia, Trentino Alto Adige (Italy)

Actual alcoholic title: 10,5 % vol

Residual sugar: 14-16 g/l

Description: The wine pours a bright straw yellow colour, with some greenish hints; the nose is pleasant and fruity, with good intensity. It has a fresh flavour, and to the palate the wine is pleasant and harmonious. An ideal aperitif wine, it also goes well with appetizers, white meats and fish.

Serving temperature: 7-9 °C

Working pressure: 2,8 bar

Flow: to be adjusted according to the container in which the wine is tapped (jug, flute, etc.)

Cleaning: to be washed with specific Soda-based products each 4/5 drums, or periodically each 20/25 days

Suggested gas: Nitrogen

