

Vin del Nonno

VINO FRIZZANTE

. Classification

Sparkling wine

. Grape variety

100% Glera

. Vineyard location

Nestled on the sun-kissed flat lands of Col San Martino, where gentle breezes and mineral-rich alluvial soils nurture the vines and allow the grapes to fully reveal their character.

. Vine training

Sylvoz system

. Soil

Fertile alluvial clay soils provide the perfect foundation for the Glera grape to flourish, revealing freshness, aromatic intensity, and a distinctive character.

. Harvest

Hand-picked in September

. Vinification

Ancestral method, preserving natural bubbles and vibrant aromas

. Tasting notes

Straw-yellow with a pleasantly rustic, lively perlage. On the nose, intense aromas of pear, apple, and yellow blossoms mingle with a delicate hint of fresh bread crust. The palate is dry, refreshing, and delightfully expressive.

. Food pairings

Perfect as an aperitif, it pairs beautifully with traditional salumi such as soppressa, ossocollo, or lonza, and is equally enjoyable alongside our spit-roasted meats, a specialty of the Veneto region.



ALCOHOL
CONTENT

11% vol.

RESIDUAL
SUGAR

0 g/l

BOTTLE
VOLUME

0,75 l

SERVING
TEMPERATURE

8 °C