



La Rovesciata

Soil	Loose, alluvial
Grapes Variety	Glera 100%
Harvest	Manual at beginning of September
Vinification	Fermentation at a controlled temperature to obtain the basis wine. It follows a period of refinement on the lees of the yeast. In spring, the wine is bottled and the froth is added it takes place in the bottle according to the oldest production method
Ageing	The wine is not disgorged, neither clarified nor filtered; the lees inside the bottle will continue to develop flavours with ageing
Colour	Deep yellow, hazy due to the yeast in suspension
Aroma	Floral notes and hints stand out of citrus fruits and bread crust
Taste	Fresh, sapid and persistent
Pairings	Ideal as an aperitif, it goes very well accompanied to first courses, fried fish or vegetables
Serving temperature	10°-12°C (50°-53°F)
Alcoholic grade	11%
Residual sugar	less than 1 g/l
Sulphurous	30 mg/l

