

Fondamentale R.ive A.lte



Ancestral Method

secondary fermentation in the bottle - unfiltered - aged on lees (sur lie)

A dry and fragrant wine aged on its spring lees, Fondamentale R.ive A.lte is the evolution of the traditional 'Vino Col Fondo' (literally: wine with sediment – i.e. sur lie) obtained in the past from the re-fermentation of residual sugar in the wines that our forefathers used to bottle in their wine cellar at home in springtime. Today this style of wine is the most authentic interpretation of our wine culture, a way to experience our territory dotted with old native vines and sip the landscape, values and culture shaped by generations of men and women who devoted their lives to heroic viticulture. Made up of inactive yeasts which cause the wine to ferment again in spring and naturally produce carbon dioxide, the sediment in the bottom of the bottle has antioxidant properties that allow the wine to age nicely.

AGRONOMY

Soil: calcareous conglomerate rock (puddingstone).

Climate: cool temperate climate with good rainfall (1,250 mm / year, with peaks in June and November and minimum quantities in January and August), sun exposure typical of the Northern Mediterranean climate region (95,000 cal/cm² from April to September and 1,550 °C heat summation); low relative humidity, ventilation with major temperature fluctuations in between seasons.

Vineyard: (Lat. 45° 54' 20" N - Long. 12° 06' 23" E).

Variety: Glera 94%, Verdiso 4%, Bianchetta 2%

Altitude: between 300 and 379 meters above sea level.

Position: steep hills with gradients of up to 60 %.

Exposure: slopes facing south, southwest and west.

Vine cultivation: sustainable, low- impact cultivation according to the lunar calendar.

Labour: 770 h/ha year of work.

Harvest: manual harvesting in the month of September; boxes with holes are used.

WINE MAKING INFORMATION

Mashing: all grapes are sorted on a table; soft pressing and separation of the must.

Fermentation: use of native and selected yeasts, fermentation in stainless steel tanks at controlled temperature; the wine is then transferred to small acacia wood barrels (caratelli) which are kept closed; small amounts of sulphites are added and ageing occurs at low temperature.

Bottling: during the third waxing moon of the year.

Wine analyses: 11% vol. - 0.0 g/l residual sugar – 5.4 g/l fixed acidity - 3.30 pH - 17 g/l extract - 3.5 bar at 20 °C - very low sulphites.

WINE TASTING INFORMATION

Appearance: straw yellow with fine bubbles.

Nose: fruity fragrances of pear and citrus fruit when young, fine mineral notes as the wine evolves.

Taste: dry and crisp, tonic, tasty and refreshing; fineness and complexity improve over time.

Production: 5,000 bottles x 0.75 l.

Serving suggestions: fresh and light, it is the perfect drink to have with friends. It pairs very well with the traditional dishes of the Treviso area featuring vegetables, cheeses and cold cuts.

Storage: Store in a cool, dark place preferably between 12 and 18 °C; avoid storing in the refrigerator for a long time.

Service: bottle at 9 °C, use carafe or original bottle for serving in long-stemmed glasses.

Packaging: marked boxes containing 6 0.75 l bottles, weight 9.4 kg/ box; dimensions: 21cm x 30cm x 32cm, stackable up to 5 units.