



ATHLETIC MOVEMENTS



LA ROVESCIAIA

SUI LIEVITI

The Bicycle Kick

Sensorial analysis and organoleptic evaluation : La Rovesciata has a deep amber yellow colour; it shows a natural turbidity and a subtle but enduring perlage. It smells of citrus and bread crusts, with floral notes. It is fresh, sapid and persistent on the palate. It suits perfectly as an aperitif, and can be combined with appetizers as well as first-course meals, fish fries and vegetables. Serve between 10°C and 12°C, after having turned the bottle upside down to make the yeasts float.

Vinification: The bunch of grapes are softly pressed while they are still intact and the must is cold clarified with a static method. To obtain this wine, the must ferments at controlled temperatures. It follows a period of fining on the yeast lees. During spring, la Rovesciata is bottled following the Ancestral Method, making the wine get its foam in the bottle. It is not disgorged, neither clarified nor filtered.

Harvest: 2016/2018, by hand in wooden crates

Grapes: Glera 100%

Production Area: Lonigo (Vicenza), Italy

Hectares: 3 ha of organic property

Type of Soil: loose, alluvial

Exposure: North-South

Altitude: 30 m above s.l.

Implant Density: 4000 trunks/ha

Breeding System: Sylvoz

Yield per Hectare: 14,000 Kg

Alcohol: 11% vol

Sugars: under 1 g/L



IL DRITTO

ANCESTRALE

The Forehand

Sensorial analysis and organoleptic evaluation : Il Dritto distinguishes itself for its freshness and its genuineness, especially due to the natural evolution of its indigenous yeasts. It does not have any sugar residues.

Vinification: The grapes were manually destemmed and softly crushed with a pneumatic press according to the Cremant program, with a yield of the must at 52%. The must fermented with the grape skins, allowing the development of the indigenous yeasts. The fermentation was blocked by lowering the temperature, then the wine completed its fermentation, creating soft bubbles, after the bottling, creating soft bubbles. This wine is neither clarified nor filtered, but it is statically decanted. It can be described as a French petillant.

Harvest: September, by hand in wooden crates

Grapes: Glera 100%

Production Area: Lonigo (Vicenza), Italy

Hectares: 3 ha of organic property

Type of Soil: loose, alluvial

Exposure: North-South

Altitude: 30 m above s.l.

Implant Density: 4000 trunks/ha

Breeding System: Sylvoz

Yield per Hectare: 14,000 Kg

Alcohol: 13% vol

Sugars: 0 g/L



LA SCALATA

PINOT GRIGIO RAMATO DOC

The Climb - AMBER PINOT GRIGIO DOC

Sensorial analysis and organoleptic evaluation:

La Scalata is light coppery, with amber shades; its smell reminds green nuts and tangerines, with a hint of herbal notes. It is fresh, captivating, delicate and mellow on the palate. It can be appreciated for its complexity and structure, its persistence and its final taste of bitterness. This wine matches perfectly with dishes of fish, in particular saltwater ones, and with all the strong-taste meals.

Vinification: After being destemmed and softly crushed, the grapes, with all their skins, are left to macerate at 10°C. First, the grapes are pressed, making the must split off from the skins, then the wine is statically decanted at 10°C. The alcoholic fermentation takes place in steel barrels at 16°C. In spring the malolactic fermentation occurs. Before and after it many bâtonnages - with yeasts and indigenous bacterias - give the wine complexity and longevity. It is neither clarified nor filtered.

Harvest: September, by hand in wooden crates

Grapes: Pinot Grigio

Area of Production: Lonigo (Vicenza), Italy

Hectares: 2 ha of organic property

Type of Soil: loose, alluvial

Exposure: North-South

Altitude: 30 m above s.l.

Implant Density: 4800 trunks/ha

Breeding System: Sylvoz

Yield per Hectare: 14,000 Kg

Alcohol: 13% vol

Sugars: 0 g/L

Total Acidity: 6 g/L



LA VOLATA

CHARDONNAY

Sensorial analysis and organoleptic evaluation:

La Volata has a strong yellow colour, with aromas of ripe apple, citrus, vanilla, honey and bitter almond. It is sapid, well-balanced and it has a good texture. Perfect as an aperitif, this wine can be matched with risotto, white meat and fish.

Vinification: The grapes were manually destemmed and softly crushed with a pneumatic press according to the Cremant program. The must is fermented at controlled temperatures and it is decanted statically at 10°C without flocculants. It is neither clarified nor filtered. From November to August, the wine went through many bâtonnages with its noble yeasts, and during the spring the malolactic fermentation took place naturally. The wine was left in steel barrels for more than a year, and in December 2019 it was bottled with its yeasts without being filtered, granting the wine longevity and complexity.

Harvest: 2018, by hand in wooden crates

Grapes: Chardonnay

Production Area: Lonigo (Vicenza), Italy

Hectares: 1 ha of organic property

Type of Soil: loose, alluvial

Exposure: North-South

Altitude: 30 m above s.l.

Implant Density: 4800 trunks/ha

Breeding System: Sylvoz

Alcohol: 13.5% vol

Sugars: 0 g/L

Fining: 1 year in steel barrels

