



CANTINA  
**LA SALUTE**  
UNDE ORIGO INDE SALUS

*Frizzanti*

## LUNARIO

FRIZZANTE  
MARCA TREVIGIANA  
INDICAZIONE GEOGRAFICA TIPICA

*Great as an aperitif, the characteristic freshness of this wine makes it perfect for all occasions.  
Serving temperature: 6 - 8 °C*

### SENSORY CHARACTERISTICS

Bottled following the old tradition based on the phases of the moon, this wine becomes naturally sparkling with yeasty sediment. On the nose it has complex notes of yeast alongside varietal and fruity nuances typical of the grape. The flavour is fresh and balanced.

### TECHNICAL DATA

*Area of origin:* Monastier & San Polo di Piave

*Variety:* 90% Glera, 10% Manzoni Bianco

*Training system:* Sylvoz

*Harvest period:* Early - mid September

*Yield Kg grapes per ha:* 14,000 kg

*Vinification:* Brief cold maceration of the crushed grapes, then with soft pressure

*First fermentation:* At controlled temperature with select yeasts

*Presatura di spuma:* In the bottle in the traditional way during the waxing moon to increase the vivacity

*Maturing:* The wine is always kept in contact with the yeasts which deposit in the bottle and remain in constant, slow evolution

*Alcohol:* 11% Vol.

*Sugar residue:* None

*Total acidity:* 5.80 g/l

### AVAILABLE SIZES

Classica 0.75 Litres