

IL LIEVE MARCA TREVIGIANA IGT VINO FRIZZANTE



Packing details:

Bottle content: 75cl
Bottles per case: 6
Case type: cardboard, printed, w/dividers
Cases on a Euro pallet: 80 (standard) - 96 (large)
Gross weight kg: 750 (standard) - 900 (large)

Grape variety:

Blend of indigenous white grape varieties.

Terroir and climate:

The grapes for our Il Lieve are harvested from vineyards planted at the foot of the hills near the winery, that stretch from east to west at the northern end of the province of Treviso (Veneto). They enjoy good sun exposure and a mild, temperate climate thanks to the protection given by the hills against cold winds blowing from north-east. The soil composition is medium-textured, moderately calcareous.

Harvest date:

Early September.

Technical data:

Alcohol content: **10,5%**
Residual sugar: **- g/L.**
Total acidity: **5,5‰**
Dry extract: **18‰**
Pressure: **2,5 bar**



Winemaking:

The grapes are destemmed and soft pressed, suspended solids are separated from grape juice using flotation. The juice is then racked into stainless steel tanks where it undergoes alcoholic fermentation at low-temperature to enhance the natural aromas of the grapes. After about 10 days the wine has achieved a sufficient, yet low alcohol content and the primary fermentation is complete. We stock the wine in temperature controlled stainless steel tanks until the secondary fermentation: the phase during which the still, base wine is transformed into a sparkling wine - in this case a lightly sparkling wine, as the secondary fermentation process will take the wine to a final pressure of 2,5 bar.

Tasting notes:

Brilliant straw yellow color. On the nose, floral hints of wisteria and jasmine are accompanied by notes of lychee. On the palate, there is excellent freshness and liveliness. The floral notes reemerge, balanced by moderate salinity and pleasant effervescence.

Food pairing:

Traditionally, this wine is enjoyed throughout the entire meal. Its ever-evolving character means that when young, it pairs perfectly with traditional Venetian charcuterie and cheese platters. As it ages and develops more yeasty characteristics, it beautifully complements rich pasta dishes, flavorful fish, and white meats.

Serving temperature:

6 - 8 °C