

Di Fondo

Col Fondo Agricolo

Colli Trevigiani Igt Organic/Vegan Wine



Tasting

Wine with a straw yellow colour, sometimes veiled. Given the presence of yeasts inside the bottle, the fragrances are in constant evolution. In the first months the scents are fresh and fruity and then they evolve to complex mineral scents with a taste of ripe fruit. Taste in the mouth, follows the same phenomenon: at first it is fresher and then it softens over the months. We suggest you turn the bottle upside down before opening it to mix the yeasts again and cloud the wine. This is to get scents and flavours more intense, becoming more aromatic. The choice is yours.

Food pairing

It is excellent with aperitifs but also with starters and fried fish dishes.

Description

This is a wine that recalls the traditions of past times. The refermentation in bottle is the very first method of production of sparkling wines and it has been adopted for decades most of all in the Veneto region.

Winemaking: since ancient times when the sparkling making techniques (the current autoclave) didn't exist, Prosecco was put in bottles with its own yeasts and it was placed to rest in the cellar of the house. In that period the refermentation in bottles took place, the residual sugars were transformed into sinuous bubbles by the yeasts and after some months, it would become a sparkling wine. The wine was ready to be tasted with its own refermentation yeasts that were at the bottom of the bottle. That is why its name is 'Col Fondo' (Sur-lie). Which means "with the bottom"

Bresolin decided to rediscover the ancient tastes by offering this prosecco wine just as it was made in the past.



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| Viticulture | Organic |
| Registered name | No registered name |
| Grape variety | Glera grapes |
| Residual sugars | <1 g/l |
| Alcohol | 10,5% |
| Size | 0,75l |
| Service temperature | 4/6°C |
| Food pairing | Starter, aperitif, fish, cured meat |
| Type | White wine, Spumante wine |
| Winery | Bresolin |
| Region | Veneto |