



T·E·S·S·A·R·I

AVUS – Garganega Sur Lie



Avus, made from Garganega grapes re-fermented in the bottle 'col fondo', as our grand parents used to do, before modern sparkling techniques.

A wine produced from the base of our Soave Classico and with an addition of must Recioto (dessert wine) just pressed and fermented. It is advisable to cool the bottle to uncork slowly and decant to oxygenate and to separate the deposit from the clear part. It's characterized by an intense bouquet of yellow fruits. The hint of crusty bread, is given by yeast, while the bitterness is typical of Garganega Grape.

TECHNICAL DATA

Denomination: Sparkling Garganega Fermented in the Bottle

Vineyards: Monteforte d'Alpone hills

Terroir: Volcanic and clayish

Altitude: 130 - 190 meters above sea level

Grape: 100% Garganega

Age of Vineyards: 60 to 90 years

Farming system: Pergola veronese

Harvest: Late September

Total acidity: 5,5 g/l

Remaining sugar: 0,03 g/l

Alcohol: 12%

Service: 6° - 8°

Bottles: Champagne

Stopper: Crown cap

Case: 6/750ml | **Production:** 4500 bottles

WINE MAKING

Fermented with grape skins and yeasts at temperature controlled in stainless steel tanks for 3 months. Kept on lees, unfiltered. Bottled with a slight addition of Recioto must to induce a second fermentation in the bottle. Malolactic fermentation in the bottle.



PERFECT FOR ALL THE MEAL
IN PARTICULAR WITH SALAMI,
TUNA OR TROUT.