L'Osigo

Massimo Coletti



LOCALITY: ITALY – Veneto

APPELLATION: Col Fondo Spumante

GRAPE VARIETY: 50% Glera, 25% Verdiso and 25% Boschera

WINEMAKER: Massimo Coletti

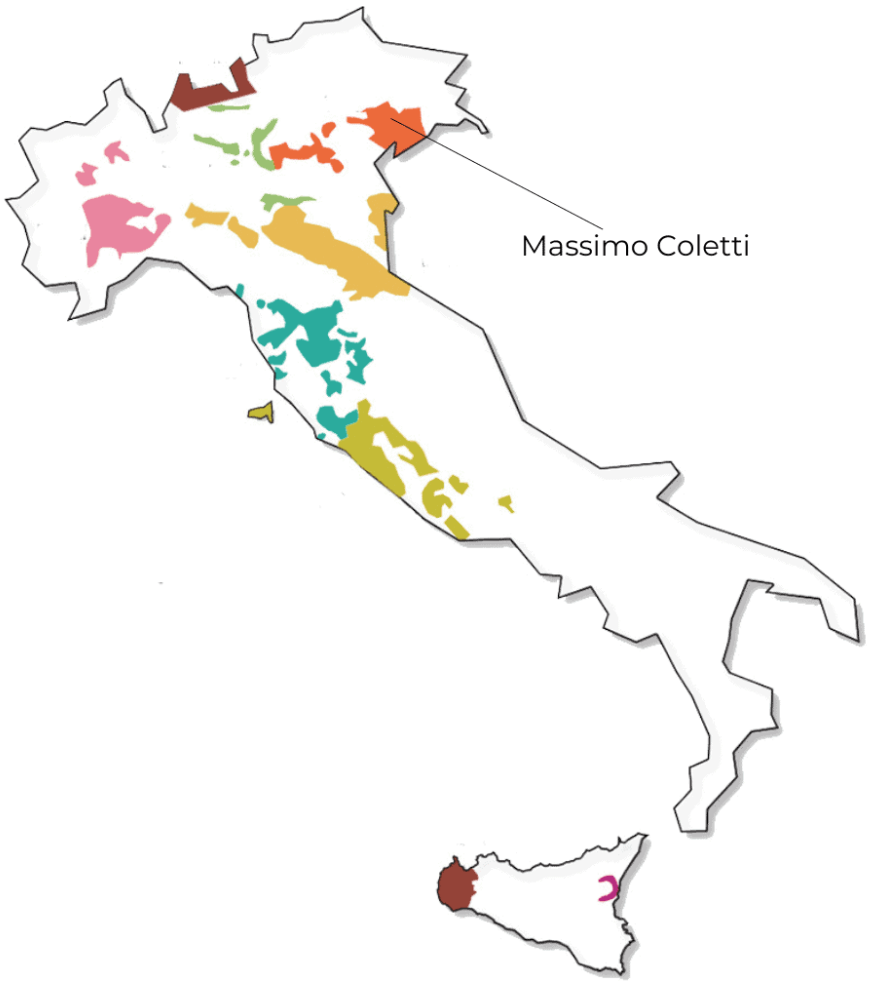
VINEYARD: 0.3 ha. of 20-year-old vines in *lieu-dit Osigio*. 360m elevation. Planted over limestone soil. Density of 2800 vines/ha.

VITICULTURE: Organic (not certified). Sylvoz training. Grassing between rows.

WINEMAKING: De-stemmed. Pressed for 3 hours in pneumatic press. Fermented over indigenous yeasts for 4 weeks in temperature-controlled (18°C) stainless-steel tank.

AGING: Aged on lees for 12 months in tank, with stirring. Then bottled for secondary and malolactic fermentation.

BOTTLING: No filtration. No dosage. 125 cases imported into US.



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