Via Larghe BF

Massimo Coletti

LOCALITY: ITALY – Veneto

APPELLATION: Col Fondo Frizzante

GRAPE VARIETY: Chardonnay (from *Borgo Faliero*), Glera and 11 indigenous varieties (from *Via Larghe*)

WINEMAKER: Massimo Coletti

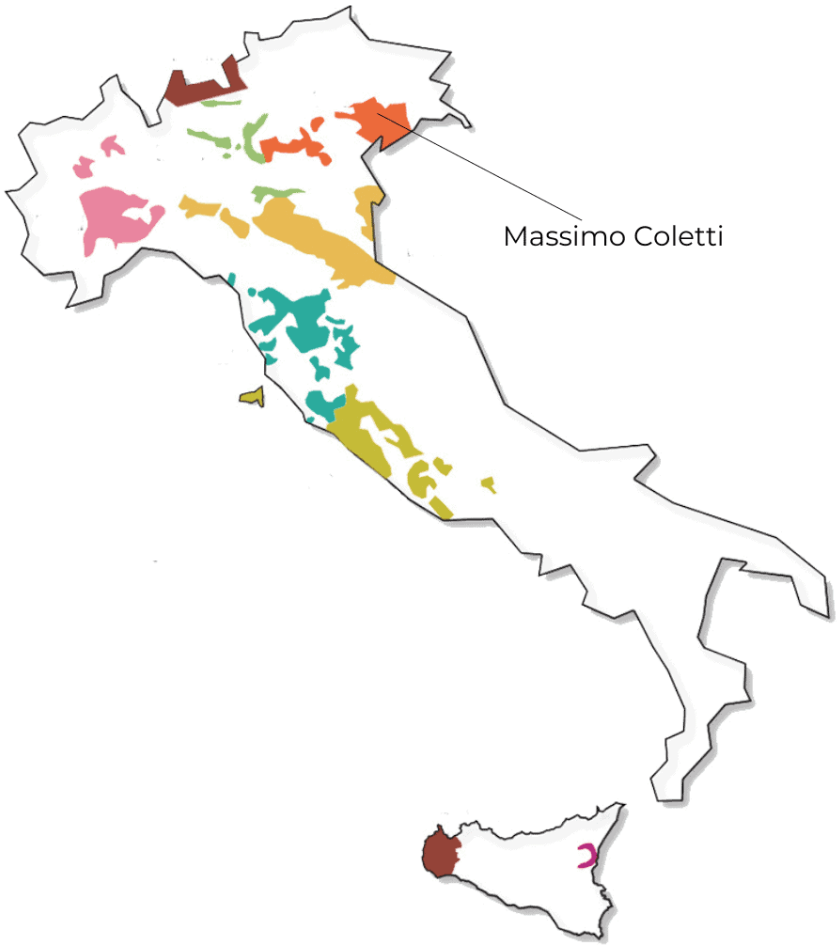
VINEYARD: 2 parcels; *Via Larghe* (planted 1972) contributes 40% of fruit. And *Borgo Faliero* (planted 2014) contributes 60% of fruit. Both parcels at 60-90m elevation with clay-limestone soil of glacial origin.

VITICULTURE: Organic (not certified). Sylvoz and Cordon de Royat 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 or fining. Zero dosage. Free SO2, less than 5 mg/L.



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