

Vía Larghe

Massimo Coletti

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FRIZZANTE
MATURATO SUI LIEVITI

LOCALITY: ITALY – Veneto

APPELLATION: Col Fondo Frizzante

GRAPE VARIETY: 85% Glera and 15% mixture of 11 different old varieties

WINEMAKER: Massimo Coletti

VINEYARD: Single vineyard in *San Fior* of 0.5 ha. with vines planted in 1972. 60m elevation with southern exposition. Clay-limestone soil of glacial origin. Density of 2700 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 6 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. 120 cases imported into US.

