



GAIALUNA

# CANTARE

Glera

IGT TREVENEZIE

<b>GRAPE VARIETY</b>	Glera 100%
<b>YIELD</b>	14.000 kg/He
<b>TRAINING SYSTEM</b>	Sylvoz
<b>HARVEST</b>	Manual
<b>RESIDUAL SUGAR</b>	14 g/L
<b>VINIFICATION</b>	Fermentation at controlled temperature. Charmat method.
<b>ALCOHOL CONTENT</b>	11.0% vol.
<b>COLOR</b>	Pale straw yellow with greenish reflections.
<b>BOUQUET</b>	Fine and persistent perlage.
<b>TASTE</b>	Typical fruity of Golden apple and pear, exotic fruit with slight hints of bread crust.
<b>PAIRING</b>	Intriguing and harmonious, fruity, balanced freshness with good minerality. Perfect as aperitif, excellent with fish starters and delicate first courses.
<b>SERVING</b>	Best served at 7-8°C.
<b>STORAGE AND AGEING</b>	Best within a year from the harvest.

