



THE BEST
DREAMS ARE
BORN UNDER
THE SHADOW
OF A GREAT
TREE

SU ALTO

SPARKLING WINE
FERMENTED IN THE BOTTLE
PRESERVED ON THE YEASTS

Vineyards

Glera trained on double-arched canes on the western slope of the Quercia

Soil

Boulder clay mixture of glacial origins

Climate

Pre-alpine cool temperate climate with average rainfall of 1250 mm/year

Winemaking

Manual harvesting in crates, destemming and pressing of the grapes, indigenous foot inoculation and fresh fermentation.

Ageing on the yeasts over the winter and bottling on the fourth new moon of the year following the harvest. Further ageing for at least four months at 2000 metres at the foot of Mount Civetta in the heart of the Dolomites.

Alcohol	11% vol.
Sugar content	0 g/L
Free sulphites	0 mg/L

Description

Straw yellow in colour, can be slightly hazy due to the presence of suspended yeasts. The nose is very delicate, with floral and fruity hints of citrus fruit and dried apricots. On the palate, the bubbles are gentle and delicate, the fine fruity notes come through again, the finish is tangy and dry.

Packing

6 x 0.75 L bottles in branded cases
Weight 9 kg
Size 27 x 18.2 x 30.5 h
(stackable up to 5 layers of 16 cases each)

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