

**“COL FONDO”**  
**Semi-sparkling wine on the lees**  
**Not disgorged**

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*Lees are naturally deposited after the fermentation in the bottle,  
hence the name “Col Fondo”.*



AZIENDA  AGRICOLA  
**LE VOLPERE**

— VITICOLTORI DI PENDIO —

**“COL FONDO”**

**Semi-sparkling wine on the lees**  
**Not disgorged**

GRAPE VARIETY: 100% Glera

TOTAL ACIDITY: 5 g/L

ALCOHOL: 11% Vol

OVERPRESSURE REF. AT 20 °C: 2.5 bar

SUGAR RESIDUE: < 1 g/l

TOTAL SULFITES: <60 mg/l (none added when bottling)

AREA OF ORIGIN: Farra di Soligo Vineyards

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**VINIFICATION**

Aged on fine lees for 4 months in stainless steel, with batonnage every 10 days.

The base wine is bottled in Spring and is refermented in the bottle, in a horizontal position, without the addition of selected yeasts.

It is then aged for at least 4 months prior to packaging and always in a horizontal position. Thanks to this prolonged contact with its own lees, this wine has a remarkable longevity and can also be appreciated after several years of aging in bottles.

**ORGANOLEPTIC PROPERTIES**

An intense and characteristic aroma, with a scent of yeast and bread crust, complemented by notes of very ripe fruit, tending towards spicy the longer it is aged.

Very dry but balanced, due to the smoothness conferred by a prolonged contact with its lees, with a sapid and decisive finish.

**FOOD PAIRING**

*Ideally pairs with mountain cheeses and fatty cold cuts, such as salami and soppressa from Treviso. Can also accompany elaborate dishes, and grilled white meats, if the wine has developed over several years.*

**SERVE**

*Serve at 6°C in a broad bowl glass. Can be served in two ways:*

*Clear in carafe: Chill in bottle at 5°C, then delicately pour into a carafe (best if chilled), making sure that the lees remain on the bottom of the bottle.*

*Shaken: Chill in bottle at 5°C, then gently shake, so that the lees are suspended. This results in a hazy wine with more distinct, complex scent of yeast.*