



LE MANZANE®



SPRINGO GREEN SUI LIEVITI

Conegliano Prosecco Superiore Sui Lieviti
DOCG Brut Nature

PROFILE:

FLORAL	●●●●●●●●
FRUITY	●●●●●●●●
FRAGRANCE	●●●●●●●●
MINERALITY	●●●●●●●●
SMOOTHNESS	●●●●●●●●
FOAM	●●●●●●●●



FLUTE



5-7 °C

SERVICE
TEMPERATURE



5000

PRODUCTION
PER YEAR



11,5 %

ALCOHOL



0

RESIDUAL
SUGAR (G/L)



5,5

TOTAL
ACIDITY (G/L)

GRAPE VARIETIES

Glera 100%.

LOCATION OF VINEYARD

Hills of San Michele Municipality of San Pietro di Feletto.

VINEYARD AND TYPE OF LAND

Altitude between 200 and 250 above sea level, south-east exposure, predominantly clay soil with reddish colour rich in iron. In the last few years, the production of these vineyards has been reduced to create this wine.

VINIFICATION AND AGING

Single vineyard hand harvested, the juice is cooled and decanted, after that we start the first fermentation and at the end of that we transfer 2 times the wine removing the coarse lees, the wine rest on fine lees for 5 months having a periodic batonage.

We start the second fermentation in pressure tank (first 0,5 bar) than we fill the bottles where is developing the complete second fermentation at 16 degrees. No disgorgement. The bottles are stored at 10 degrees for the next months. The death yeast on the bottom of each bottles continue to preserve and develop the wine until the consumption.

WINE LAYOUT AND PAIRINGS

Yellow straw veiled colour, unfiltered wine with fine and persistent perlage. Delicate flavours of fruits like apple, peach and bread hints.

Fresh and sapid, very dry with creamy bubbles.

Good with traditional dishes from Veneto like Sopressa and salami, excellent with raw seafood.

Service temperature 5-7 °C.

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