

GLENI WINES

PROSECCO GLENI

- **Harvest:** End of August beginning of September
- **Harvesting Techniquis:** Hand picked
- **Vinification:** The grapes arrived in the cellar are immediately destemmed and transported to the hydraulic press which, by means of a soft and constant pressing, separates the waste from the noble part. Placed in stainless steel barrels, the free-run must is floated. Transferred to a new stainless steel barrel, the pied de cuve is added to the must which begins its first fermentation at a controlled temperature. The second fermentation takes place under isobaric conditions in certain autoclaves, in which the liqueur de tirage is added to the base wine.
- **Aging:** At the end of fermentation the wine is filtered under isobaric conditions to maintain the perlage and placed in a new stainless steel barrel where it will remain for a few months in refinement.
- **Malolatic Fermentation:** No
- **Sparkling:** Yes. Use the Charmat or Mariotti method
- **Formats:** 750 ML

