



**SANFELETTO**  
CASA VINICOLA

## TECHNICAL DETAILS

# LE RIVETTE

LIVELY WHITE WINE

VENETO

Indicazione Geografica Protetta

VARIETY	Glera and other local grapes
PRODUCTION AREA	FELETTO hilly areas - Treviso (Eastern Veneto)
POSITION	Open hills
AVERAGE ALTITUDE	250-300 metres above sea level
SOIL TYPE	Moraine, partly alluvial, ferrous, poor in organic substances
TRAINING SYSTEM	Sylvoz or Guyot rows.
HARVEST	End September
GRAPE PICKING	By hand, in crates
VINIFICATION	Crushing and destemming of grapes, immediate dripping and soft pressing
FERMENTATION	Under controlled temperature, with addition of selected yeast
APPEARANCE	Straw yellow. Light liveliness quickly "burning away"
BOUQUET	Fresh and fruity
TASTE	A tempting wine for its fresh acidity and fragrance.
FOOD MATCHES	A light and easily drinkable wine, moderately alcoholic, agreeable for daily meals.
STORAGE	In a cool and dry cellar, away from heat and light, bottles stored vertically. Do not leave in the fridge too many days.
SERVING TEMPERATURE	6-8°C
GLASS	Tulip glass
MAIN ANALYSIS DATA	Alcohol 11% vol Acidity 5.5 g/L Sugar traces

