



Food Pairing Suggestions

Fermento is mainly suggest with traditional starters such as alpine cheese and “sopressa” veneta.



Gallina Sergio

fermento

Vino Frizzante

Fermento is the traditional wine in our area, the origin of our current prosecco. Its deposit of yeasts on the bottom of the bottle makes him unique.

Organoleptich Features

Colour: pale yellow with golden reflections, bright

Perlage: fine and delicate

Flavour: intense. Recalls the yeasts through crust of bread aromas. Followed by floral notes of white flowers.

Taste: delicate and sapid. Harmonious.

Analytical Features

Sugar content: 0 g/l

Alcohol content: 11%

Dry extract: 15,2 g/l

pH: 3,25

Overpressure at 20°: 2,3 bar

Cointeins Sulphites

Technical Information

Area of the vineyard: San Pietro di Barbozza

Harvest: only by hand

Training System: double-arched cane

Harvest period: end fo September

Varietal: 100% Glera

Sparkling winemaking method: Charmat Method

It is raccomended to store in a dark and dry place.
Optimum service temperature: 6 - 8°C