

# Bisson



## Glera Frizzante



### At a Glance:

- **Appellation:** IGP Marca Trevigiana
- **Uvaggio:** Glera (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11%
- **Average Residual Sugar:** 2-3 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From steeply-sloped parcels in the Valdobbiadene
- **Soil Types and Compositions:** Glacial deposits of sandstone and limestone
- **Vine Age, Training, and Density:** 40 years old average age, trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 135 hl/ha
- **Average Harvest Date and Type:** Exclusively manual, usually in September

### In The Cellar:

- **Fermentation:** Wines ferment with selected yeasts for c. 10 days in stainless-steel tanks; wine sees secondary fermentation with selected yeasts and concentrated grape must in Autoclave.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked off of its gross lees during fermentation and is filtered prior to secondary fermentation.
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 2-3 months in tank before second fermentation
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, cartridge filtered
- **Sulfur:** Applied at harvest and after fermentation, 40 mg/l total sulfur

### In The Glass:

For many years now, Lugano has worked with his good friend Eli Spagnol of Torre Zecchei in the elite Valdobbiadene district of the Veneto. In a sea of vapid, overly sweet Prosecco, this frizzante stands out proudly. Spagnol is in charge of a mere 30 ha, and our wine is hand-harvested from steep hillside vineyards in the DOCG zone of Valdobbiadene. The wine has just 2 g/l of residual sugar—a bone-dry offering that stands in sharp contrast to its many cloying peers. Clean, bright, and refreshing, it presents notes of acacia honey, white flowers, crunchy green apples, and tart nectarines atop a subtly mineral underlay.