



# FRASSINELLI

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## BAO MORO VERO FINO IN FONDO

metodo ancestrale

**Grapes:** Glera

**Grapes production area:** Mareno di Piave - Baorche

**Soil type:** good presence of clay and an appropriate dosage of microelements and organic substance, covering the gravel that forms the skeleton of the deeper layers, provide the grapes an ideal maturation and good acidity

**Winemaking:** the primary fermentation is stopped before completing - the secondary occurs in the bottles, ending when the yeasts exhaust the residual sugar supply

**Alcohol:** 11% Vol.

**Residual sugar:** 0 g/l

**Tasting notes:** on the nose, light to medium intensity aroma, acacia, golden apple, elderflower, slightly fruity, nectarine and bread at the end. Crispy and refreshing at the end on the palate. Golden apple, nectarine, lemon and bread. Medium finish.