

ZANOTTO COL FONDO

TECHNICAL SHEET



A sparkling wine, natural and unfiltered, and refermented in the bottle once a year near Easter. Col Fondo literally means, with sediment (sur lie) and is how prosecco was traditionally made before the invention of the Martinotti or Charmat method. As it is bottled just once a year, Col Fondo always bears a vintage label.

Classification:	White sparkling wine
Region:	Veneto
Grape variety:	Glera
Production area:	Resera, in the prosecco hillsides, 370 meters above sea level
Terroir:	Morainic, calcium rich soil
Vineyard age:	25 years old
Vine training:	mono lateral Guyot
Yield:	130 quintals per hectare
Harvest:	hand harvested in small crates
Harvest period:	late September
Vinification:	<p>during the first fermentation, the must is left in contact with the skins for two days. The separation is then made by decanting the wine, that is then stored in refrigerated tanks, to block the fermentation until Easter, according to the lunar calendar, when the wine is then bottled with no added sulfites, and the second fermentation begins.</p> <p>The wine is unfiltered, and reaches maturity around mid-September. This method, thanks to the yeasts that remain and deposit at the bottom of the bottle (from which comes the name “col fondo”, “with sediment”) preserves the wine for years beyond a Charmat method prosecco.</p>

Alcohol Content:	11 %
Sensorial profile:	straw yellow, greenish reflections. Great bisquity nose, with plenty of apple/brioche coming through, and a floral and citrus finish. Dry palate, complex and pleasant. More reminiscent of champagne than prosecco. Great minerality with a slightly salty finish.
Serving Temperature:	8°-10° c
Food pairings:	we call this is a wine “a tutto pasto” - good throughout a light meal, from appetizers until dessert.
How to serve:	<p>Traditional: decant, leaving the yeast residuals in the bottle: with this method, the wine is oxygenated and can be poured, limpid into the glasses.</p> <p>In the glass: slowly pour the wine directly into the glass, leaving the yeast settled at the bottom of the bottle.</p> <p>Turbid: before pouring, gently shake the bottle, releasing the settled yeasts which give a turbid aspect and greater sapidity.</p>