

Natural balance,  
our philosophy in  
all our bubbles



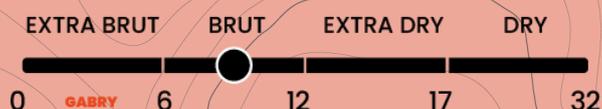
The alternative  
aperitif



The ambition to  
surprise



**0,75L**



NATURAL  
BALANCE

**AZIENDA AGRICOLA LA TORDERA S.S.  
DI VETTORETTI PIETRO & FIGLI**

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## GABRY - BRUT SPUMANTE BRUT

**Ideal for cocktails**

**Production area/Origin of vineyard:** Municipality of Moriago

**Size of vineyard:** 2,8 ha

**Altitude:** 120 m s.l.m.

**Type of soil:** Pebbly soil, not very fertile.



**Training system:** Double-arched cane, cordon-trained and spur-pruned

**Average of vineyard:** 20 years

**Yield:** 160 quintals/ha

**Harvesting period:** Late September, early October

**Vinification:** Separate due to the two harvesting periods and in white. Contact with the skins at about 16°C for between 5 and 12 hours.

**Second fermentation:** 5 weeks to obtain finer bubbles.

**Alcohol:** 12%

**Sugar:** 11 gr/l

**Sugar content:** 11 gr/l

**Sulphure dioxide:** 105 mg/l

(Max. level allowed in sparkling wine 235 mg/l. Max level allowed in organic sparkling wine 117mg/l.)

**Colour:** Bright rosé with shades of orange.

**Perlage:** Fine.

**Bouquet:** Fruit, hints of strawberry, Santa Rosa plum and raspberry. Floral notes of violet and slightly spicy of sage and peppercorn.

**Flavour:** It has a good harmony between a hint of sweetness and acidity, together with a light tanginess.

**Pairing:** Strawberry risotto. Pot roast with cherries. Short-crust pastry with chantilly cream and Rosé-macerated strawberries.

**Service:** Serve at 6° - 8° C

**Glass:** Coupe.

**Storage:** Store in a cool, dark place at a maximum temperature of 18°C

**Fun Facts:** The Incrocio Manzoni 13.0.25 is a cross between the Raboso and Muscat Hamburg varietals. It was created in the 30s by Professor Manzoni of the Istituto Enologico di Conegliano. The Professor said: "One can smile the choice of this very strange combination. I thought that, to correct the Raboso's roughness, the Muscat Hamburg would be perfect to pass on, intact, its character of finesse and create strong and productive descendents." A wonderfully pink-coloured wine is obtained from these grapes, expertly vinified with a light pressing and eliminating the skins immediately.