

SAOMÌ - BRUT

PROSECCO D.O.C. TREVISO

Ideal at the start of a meal.

Production area/Origin of vineyard: Saomì, the name of our vineyard in Bigolino, in the municipality of Valdobbiadene.

Size of vineyard: 3.8 Ha

Altitude: 176 m asl

Type of soil: Vineyard with gravel deposits

Slope and location: Flat land area

100% Glera

Training system: Double-arched cane

Average of vineyard: 15-20 years

Yield: 180 quintals/Ha

Harvesting period: Early September

Vinification: Soft pressing with the elimination of the torchiatura, using grapes which aren't completely ripe.

Second fermentation: 4 weeks at low temperatures to enhance the acidity.

Alcohol Content: 11.5 % vol.

Sugar content: 8 gr/l

Total acidity: 5.6 g/l

Sulphure dioxide: 100 mg/l

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

Colour: Bright, straw yellow with tinges of green.

Perlage: Fine and persistent.

Bouquet: Fruity with notes of rennet apple and Mediterranean spices, vanilla and acacia from the Chardonnay grapes.

Flavour: It is a well-balanced, fresh wine in which the aromas of fruit are enhanced by a good liveliness.

Persistent with an elegant aftertaste.

Pairings: Ideal as aperitif, it also pairs perfectly with formal lunches and dinners, especially with fish-based and fresh pasta dishes with vegetables.

Service: Serve at 6 - 8° C

Glass: White wine tulip.

Storage: Store in a dark, dry place at a maximum temperature of 18°C.

Fun Facts: The word Saomì comes from "sagome", place name of the territory quite fragmented into small parcels lapped by the Teva stream.

The Teva, whose source is in the Cartizze area, transports the gravel deposits, which bring a unique quality to this soil, downstream.

Natural balance,
our philosophy in
all our bubbles

Perfect
with fresh
pasta and
vegetables

Absolute love for
Nature is
contained in our
every bottle



0,75L 1,5L 3L

EXTRA BRUT

BRUT

EXTRA DRY

DRY

0 SAOMI 6 12 17 32

NATURAL
BALANCE

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

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