LA TORDERA
VALDOBBIADENE PROSECCO

SAOMÌ - BRUT

PROSECCO D.O.C. TREVISO

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

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.
Total acidity: 5.6 g/l
Sugar content: 8 gr/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.
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

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

Sede legale Registered office Strada Oltraval, 2 - 31049 Guia di Valdobbiadene (TV) Italy
Cantina e uffici Winery and Offices
Via Alnè Bosco 23 31020 Vidor (TV) Italia
Contatti Contacts T +39 0423 985362
info@latordera.it - www.latordera.it