



Tenuta San Benedetto

Denomination: INFONDO

Product type: dry sparkling white wine with natural re fermentation in the bottle

Grape variety: Glera 100 %

Grape Harvest: manual (breeding system: SYLVOZ and GUYOT method, 3000 - 3500 plants / hectare)

Vinification: first fermentation at a controlled temperature of 16.5 ° C for about 8-10 days;

Re fermentation during spring, in bottle without disgorgement and without dosage of the finished wine. Subsequent refinement in the bottle for at least 3 months.

Residual sugars: 0 g/l. (absent)

Alcohol: 11,00 % vol.

Total acidity: 5,5 g/l.

Color: straw yellow. Big bubble and persistent perlage.

Taste: perfect combination of fruity flavor and hints of yeast and bread crusts.

Perfume: different , depending on the moment. From fresh and fruity notes typical of "prosecco" which are felt at the end of the fermentation, we pass over time to notes increasingly complex deriving from contact with the yeast that remind the fragrance of "bread crusts", yeast and ripe yellow fruit (eg. pear, apple).

Food Pairing: wine throughout the meal, whose optimal marriage is with cured meats and appetizers, cheeses, structured first courses and grilled or skewered meats.

Service: cool just before use at 6 - 8 ° C

Recommended glass type: medium-sized white wine glass. Better to avoid the "flute" glass that, while allowing an excellent view of the perlage, it does not allow the develop and best capture of perfumes.

Period of consumption: the best time for consumption is from August to December of the year following the harvest.

Note: On the bottom of the bottle there remains a well compact deposit (given by the yeasts). It is advisable to pour the wine gently in a carafe to remove its natural deposit before serving.

