



Glera
Trevenezie IGT
Organic Sparkling Wine

Elegant and persistent perlage, straw yellow color.

Fruity and floral.

Fruity, dry and harmonious.

GRAPE VARIETY 100% Glera

SERVING Excellent aperitif. Best served with appetizers, light first courses, fresh
SUGGESTIONS cheeses, white meats.

SERVING Serve chilled
TEMPERATURE (6°C-8°C / 42,8°F – 46,4°F).

AREA OF Veneto Region.
ORIGIN Estate Grown.

SOIL TYPE Is made up mainly of limestone, clayey, dry and shallow.

VINE Green manure and natural methods. No treatment with
TRAINING chemical and animal products. Organic vine training system
SYSTEM and production.

PLANTING *Density 2,500 – 3,500 plants/HA*
Yield of Grapes 180 q/HA

HARVEST Early September.
PERIOD Selected grapes and manually harvested.

WINEMAKING Slight grapes pressing with pneumatic press. Static decanting
of must, temperature controlled fermentation (16°C) with
selected yeasts. Racking and refinement in steel tanks.

SPARKLING Natural refermentation in the bottle at low temperature with
WINEMAKING permanence on the yeasts.
METHOD



ALCOHOL CONTENT	11,5% by Vol.
SUGAR CONTENT	1 g/l
BAR PRESSURE	2,5 bar
BOTTLE CONTENT	0,75 l
PACKAGING	12 BTL/BOX

Glera
BALDI®



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