

# VIVOLO

## D I S A S S O

A world without borders, this was the maximal ideal guiding the genius Ludwik Zamenhof, the inventor of Esperanto: a language that rose upon the single countries to become the binding element between the peoples. Utopias are by definition impractical, yet stimulating and inspiring people to perform at their best. Vivolo, meaning "I live" in Esperanto, embodies a lively and cosmopolitan wine, which aims at conquering the world, embracing different styles and involving all its admirers, experts and amateurs, in a sensory tasting that rises and stands out in every occasion.

### VENEZIA DOC FRIZZANTE



Grapes:	Glera
Appellation:	VENEZIA DOC
Production area:	Veneto Region
Climate:	Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions..
Harvest:	First decade of September
Storage time:	1 year
Bottle size:	750 ml
Serving temp.:	8/10 °C
Alcohol content:	11% Vol



Pale straw-yellow colour with slight green overtones



Typically fruity flavour with notes of delicious golden apples and acacia flowers



Delicate taste



Ideal with fish and seafood, like swordfish carpaccio, shrimps cocktails and grilled fish. It matches well with cold flatters

**VINIFICATION:** Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process. Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized [-2/-3°C), filtered and controlled before bottling.

