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Stocco
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VENTILUSTRI

"Dedicated to the Stocco family's centenary in Bicinicco"

VentiLustri is a sparkling wine with natural fermentation, using the Charmat process and long yeast ageing. Obtained from the best Pinot Bianco (Pinot Blanc) grapes of vineyards located in Cervignano del Friuli municipal district.

The harvest method is strictly manual.

Its colour is a deep, straw-yellow and the fizziness is soft and creamy.

Taste with marked tanginess and acidity, as well as a full-bodied palate.

Excellent as an aperitif, it also goes well with pasta-based first course dishes, rice, white meats, salt-water fishes, semi-soft and ripe cheeses.

Try it with San Daniele raw ham (prosciutto) or some Sauris smoked ham (speck)!

Terrain type: clayey flat land

Cultivation system: modified Sylvoz

Harvest method: manual

Vinification: soft pressing of grapes in order to exclusively obtain first-pressing must, static decantation, fermentation in stainless steel, batonnage (lees stirring), yeast ageing for 8 months, second fermentation in autoclave with long yeast maturation.