



Cool just before using to **8-10° C**.  
Pour delicately into a carafe, avoiding shaking to eliminate the slight final haziness.



Type of glass recommended: A medium-width white-wine glass is recommended. Flutes are best avoided as, although they show the perlage excellently, they do not allow the aromas of the wine to develop or be appreciated to the full.



Storage in a cool and dark place.  
Avoid long periods in the refrigerator.

# L'ESSENZIALE

## COLFONDO AGRICOLA



**Unfiltered Sparkling Wine, natural re-fermentation in the bottle ("col fondo" - "with lees")**

**Colli Trevigiani IGT**

Made from our hillside grapes, this wine is a true ambassador for the winegrower's tradition. Natural re-fermentation in the bottle constitutes an ancient method for obtaining sparkling wines which locally are called "col fondo" ("with lees"). The presence of natural lees in the bottle lends the wine a particular aromatic complexity, bringing out its terroir. A wine for connoisseurs.

Since 2020, it has been part of the Col Fondo Agricolo project.

[www.colfondoagricolo.it](http://www.colfondoagricolo.it)

**Type:** sparkling

**Variety:** Glera

**Area of origin:** Valdobbiadene hills

**Average altitude of vineyards:** 250 - 350 metres sl.

**Type of terrain:** Mixed, with a large number of hills of morainic origin. Clayey soil, often limy, low-nutrient, well-drained and thin, especially at higher altitudes.

**Planting density:** 2,500 - 3,500 plants per hectare

**Harvest period:** 20 September - 10 October  
(exclusively manual harvest)

**Vinification:** soft pressing, static decantation of must, fermentation at controlled temperature (16-18°C). In spring it is bottled and begins a slow natural re-fermentation in a dark room at a temperature of 16-17°C. When fermentation is complete the yeasts remain on the bottom.

**Duration of fermentation and fining in the bottle:**  
approximately 6 months

**Alcohol:** 11% by vol.

**Sugar content:** none

**Total acidity:** 5 g/l

**Low sulfite content:** 50 mg/l

**Free sulfite:** none

**Az. Agr. Ruge di Ruggeri R. e A. Società Agricola s.s.**

Via Fosse 1, 31049 Valdobbiadene (TV) - ITALIA - Tel +39 0423 900224 - info@ruge.it - www.ruge.it