

T U N I A



SOTTOFONDO

/ Technical datasheet

Sparkling White Wine

Organic Wine

Grapes: 100% Trebbiano

Planting year: 1970

Yield per hectare: 2,500 kilos

Harvest: by hand, in crates

Type of soil: calcareous-clayey

Altitude: 300 m a.s.l.

Location: hills on the northern border of Val di Chiana

Exposure: south-west

Spontaneous fermentation with native yeasts Unfiltered
and unclarified wine

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/ Description

Sottofondo is the result of a few years of tests and subsequent ageing periods in the cellar to shape our ideal **sparkling** wine with the traditional method of the **second fermentation in the bottle without disgorging**, therefore, **with sediments at the bottom**.

The Trebbiano grapes used for this wine are harvested early, at the end of **August**, to achieve good **acidity**. Then, they undergo natural fermentation without the skins in steel vessels. At the end of **September**, we harvest another portion of grapes, that will be ripe by now, that undergoes **fermentation** - this time **with skins** - for about one month. The two still bases, without any fining or filtering, are kept separated until **February**, when we obtain the must from the grapes left to **dry** in the cellar. At this stage everything is ready for bottling and for the second **fermentation** in the **bottle**.

We assemble everything in the right amounts: lots of freshness and acidity (from the first harvest), some body, structure and colour (from the second one), finally sugar, yeasts and drying overtones (from the dried grapes). This excellent combination is now ready to be bottled allowing **yeasts** to do their job. A few months later, **bubbles** are formed. They are extremely fine, almost imperceptible, and very delicate.

The choice to avoid disgorging (that is why a crown cap is used), fining or filtering is connected to our idea of a **“live wine”** that keeps evolving in the bottle thanks to the presence of yeasts and their remains.

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/ Tasting notes and pairings



The suggested serving temperature for our sparkling wine is rather low, between 8° and 10°.



Sottofondo shows a **well-defined amber** colour, that results both from **maceration with the skins** and the dried grape must used to start up fermentation in the bottle. The wine is **not clear** due to the presence of yeasts.



Pour the wine in the glass without swirling it: you will perceive the intense scent of **yeasts** (resembling breadcrumb), blended with hints of **dried grapes**. After that, you will recognise more delicate notes of **orange blossoms** and **flint**.



A **very fine perlage** will fill your mouth with the first sip. Acidity imparts **great freshness** that goes perfectly with a **smooth** and **slightly bitter** finish.



Suggested pairings for Sottofondo are **deep-fried foods**, local **cheese**, **white meat**, pasta dishes with **vegetables**, **eggs**, **cold cuts** and (why not?) a good **pizza** too.