

Cantine e Vigneti
I MAGREDI



CA' LISETTA SPUMANTE EXTRA DRY PROSECCO DOC



HISTORY

I Magredi was founded in 1968 by Otello Tombacco as a fruit farm with cultivation of fruit trees and vineyards; in the late 80's Michelangelo Tombacco, Otello's son, chooses to cultivate only vineyards and to build the winery. The company symbol is the circular vineyard with the rows of vines arranged like rays, it calls to mind the symbol of the company and heart planet.

REGION

Veneto-Friuli, Italy

VARIETAL

100% Glera

VINEYARDS

A broad stony spot, polished by the wind and the water", the magredi area represents one of the last examples of steppe landscape: meager, arid, stony.

WINEMAKER

Roberto Lavina

WINEMAKING

The grapes are harvested at technological ripeness and subjected to one soft pressing. The must obtained ferments at a controlled temperature until the base wine is obtained. The base wine is subsequently referenced in autoclave according to the "Italian Method" to enhance its aromas, obtaining the characteristics bubbles.

TASTING NOTES

At sight the brilliant straw yellow color and the fine and persistent perlage they are a prelude to the fragrance and delicacy of the perfumes of flowers and fruit with white flesh (pear, peach). In the mouth it is full and elegant, with a stimulating freshness that enhances the rich aromatic range for a long time.

TECHNICAL INFORMATION

pH: 3.3
Total Acidity: 5.5
Residual Sugar: 13 g/l
Alcohol: 11%
Production: 5,000 cases
Ageing Potential: 2 years