



GLE 250 ml

Classification: White Sparkling Wine

Appellation: Glera Veneto IGT

Grapes: 100% Glera

Alcohol (%Vol.): 10.5%

Fermentable Sugars: 11 g/L

Total Acidity: greater than 5 g/L

Color: Straw Yellow

Size Available: 250 ml

Cultivation Area: Veneto



Tasting Notes

On the nose: The opening is marked by subtle hints of freshly baked bread, which gradually give way—as the wine settles in the glass—to fruity notes of white plum, gooseberry, apple, and peach. As it evolves, the bouquet reveals what will become its defining aromatic profile: a medley of white flowers, particularly elderflower and acacia. These nuances are elegantly intertwined with a minerality reminiscent of flint and sea salt.

On the palate: A wine of great finesse and character, harmonious and delicate. Its fresh acidity is perfectly balanced by residual sugars, making it versatile and suitable for a wide range of pairings.

Food Pairings: Best enjoyed with an open mind—it pairs beautifully with all kinds of seafood, especially shellfish, as well as with soft cheeses, ideally with a bloomy rind. It also complements delicate and lightly spiced cuisines, whether Asian, Indian, or African.

In vegan cuisine, spiced soups and broths (not exclusively legume-based) find a natural harmony with this wine. An obvious but always delightful pairing is with traditional Italian aperitivo dishes. Even when enjoyed on its own, its moderate alcohol content ensures it remains light and easy to drink.

Vinification: Soft pressing, separating the final fractions to obtain 65–70% of the initial grape weight. Cold static decantation. Inoculation with selected yeasts. Maturation of the batches on their own lees after the first fermentation. Careful evaluation of the batches and selection of those most suitable for secondary fermentation. Secondary fermentation carried out in autoclave to obtain the desired effervescence.

Filling Process: Verification of aromatic and flavor balance, protection against oxidation, control of low sulfur content, and meticulous temperature management during processing.