



CANTINA LA SALUTE

UNDE ORIGO INDE SALUS

CANTINA LA SALUTE was founded in the year 1969, in the heart of the province of Treviso, on the left bank of the river Piave. Between the Venice Lagoon and the province of Treviso, between the sea and the Prealps, there lies a vast, fertile plain. Sands, shale and clay make up the soil which is irrigated by deep veins of water. And the roots of the rural community run deep too. These are noble lands populated by proud, hard-working farmers as can be seen from the magnificent patrician villas with their elegant farm buildings and the characteristic farmhouses immersed in the vines. It was the long reign of the Venetian Empire – the Serenissima – that led to the growth in wine making here. The lagoon city sold wines from the Piave area in great quantities in its bars and Bàcari. Cantina La Salute has received numerous awards and recognitions.



Lunario sparkling

TECHNICAL DATA

Area of origin: Monastier & San Polo di Piave

Appellation: Marca Trevigiana I.G.T.

Variety: 90% Glera, 10% Manzoni Bianco.

Training system: Sylvoz.

Harvest period: Early - mid September.

Yield Kg grapes per ha: 14,000 kg

Vinification: Brief cold maceration of the crushed grapes, then with soft pressure.

First fermentation: At controlled temperature with select yeasts

Maturing: The wine is always kept in contact with the yeasts which deposit in the bottle and remain in constant, slow evolution.

Alcohol: 11,0% Vol.

Sugar residue: None

Total acidity: 5.70 – 5.90 g/l

Capacity: 0,75 liters

SENSORY CHARACTERISTICS

Bottled following the old tradition based on the phases of the moon, this wine becomes naturally sparkling with yeasty sediment.

On the nose it has complex notes of yeast alongside varietal and fruity nuances typical of the grape. The flavor is fresh and balanced.

PAIRING

Great as an aperitif, the characteristic freshness of this wine makes it perfect for all occasions.

Serving temperature 6 - 8 °C www.cantinalasalute.it



BACCO FINE WINE
www.BaccoFineWine.com