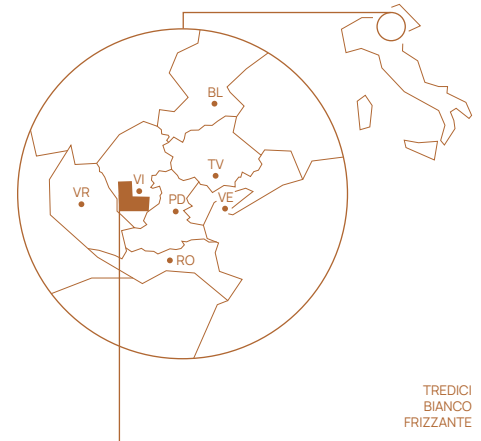


*Tredici (13 in Italian) has been the first sparkling “frizzante” (less than 2,5 atm) created by the family. The perfect match between Garganega and Chardonnay, funny and pop.*



	<p><b>SIGHT</b></p> <p>Light pale yellow.</p>	<p><b>SMELL</b></p> <p>Elderflower and yellow fruits.</p>	<p><b>TASTE</b></p> <p>Fresh and with a medium finish, the same fruity aromas are found at the palate.</p>	 <p>Fresh - Acidic</p> <p>Mature - savoury</p> <p>Astringent</p> <p>Well-rounded</p> <p>Sour</p> <p>Sweet</p> <p>Body</p> <p>Flavor intensity</p> <p>Finish</p>
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TECH INFO	<p><b>ORIGIN</b></p> <p>The name recalls the number “13” that is a lucky number in Italy. In fact is the maximum number you can achieve in the “schedina” the weekly football contest, the totocalcio.</p>	<p><b>AVERAGE AGE OF VINES</b></p> <p>20 years</p>
	<p><b>SOILS</b></p> <p>Volcanic soils in the hillsides of Montebello Vicentino</p>	<p><b>HARVEST</b></p> <p>The Chardonnay is harvested in middle August, while the Garganega at the beginning of September.</p>
	<p><b>GRAPE VARIETY</b></p> <p>Garganega 80%, Chardonnay 20%</p>	<p><b>WINEMAKING</b></p> <p>The two varieties are fermented separately in stainless steel at 16 °C. In October they are blended together, creating the cuvée. The wine is tank fermented for one month before bottling.</p>
	<p><b>TRAINING SYSTEM</b></p> <p>Guyot</p>	

ANALYTICAL CHARACTERISTICS	<p><b>ABV</b></p> <p>10.5%</p>	ORGANOLEPTIC PROPERTIES	<p>Pale yellow, the nose is fruity, with notes of pear and sweet almond. The palate is off dry, refreshing and really enjoyable.</p>
	<p><b>SUGAR RESIDUAL</b></p> <p>13 gr/lit</p>		<p><b>SERVING</b></p> <p>At 6-10 °C</p>
	<p><b>TOTAL ACIDITY</b></p> <p>6.1 gr/lit</p>		<p><b>PAIRINGS</b></p> <p>Perfect as an aperitif, with cheese and salami.</p>
			<p><b>VOLUME</b></p> <p>e 750 ml</p>

