

Vino bianco fermo 2020



Light, sapid and pure

It is traditional Prosecco, still. We do not have the ambition to show complexity and depth, but it wants to be a daily, simple wine that highlights the lightness, authenticity and purity of Prosecco. After a slow fermentation of the musts and a refinement in cement on the lees, for six months, it was bottled in April 2021. It was a cool year and the wine expresses this in its verticality. A wine capable of impressing in a silent way.

Grape: Prosecco (Glera) with Verdiso, Perera, Bianchetta

Terroir: marly – clave

Vineyard: 1.5 hectares in Saccol

0.5 hectares in San Giovanni

0.2 hectares in Vidor (Soprapiana)

Training systems: double inverted system and guyot

Treatment: sulphur, copper, algae extracts, zeolites, manure-horn

Yield for hectare: 100 q.li

Cistern: cement

Foam formation: neutral selected yeast

Sugar: 0 g/l

Sulphur: 80 mg/l

Alcohol: 9.5% vol

Vintages produced: 2016 – 2017 – 2018 – 2019 - 2020

Vintage year: 2020

Bottles: 1600

SILVANO
FOLLADOR

VINO BIANCO FERMO
2020

Imbottigliato da
Silvano Follador azienda agricola
S. Stefano di Valdobbiadene - Italia
contiene solfiti - contains sulphites

75cl e PRODOTTO
IN ITALIA 9,5% vol