

# MONGARDA



GLERA  
COLLI TREVIGIANI  
I.G.T.

## COL FONDO

*A wine from the past, for now and the future.  
It encapsulates the joy and the simplicity of our land.  
A courageous, rebel wine, elegant for a brief spell,  
then sharp and rough.*

**Blend of old differen vinyards with differnt exposition**  
Sud and Est exposition

### Grape varieties

Glera and old indigenous grapes

### Soil

Thin layer of clay on calcareous conglomerate rock and sandstone ( Marcuola soil)

### Harvest

Grapes harvested by hand and placed in small boxes

### Vinification

Soft pressing with quality must separation  
Static decantation of about 24 hours  
Fermentation in steel tanks with pied de cuvée produced from our grapes  
Maturation in steel/cement tanks with batonnage

### Re-fermentation

Second fermentation in bottle with fresh must "placed on one side" during the harvest and added in spring.  
Bottling takes place when the March crescent moon appears.  
Not degorged, no dosage.

### Analytical data

Sugar residue	0 gr/l
Acidity	4,8 gr/l
Pressure	2,5 atm



**Mongarda Soc. Agr. S.S. di Tormena B. & C.**

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