

# Enotria Tellus

THE  
YELLOW  
POPPIES



## VIAJO DOC DELLE VENEZIE - DOSAGGIO ZERO

### LABEL

The imaginary enclosed in the precious sparkling wine is evoked right from the label with dreamlike and magical references: a train driven by imaginary creatures, an explosion of flowers, and a clear reference to the freedom to pedal a bike, in the scent of nature. The bottle well translates its contents, evoking the colours of the Veneto countryside, inviting us to immerse ourselves in the bright shades of the flowery landscape, and bringing our memory back to our origin, in the wine plains.

### VARIETAL COMPOSITION

100% PINOT GRIGIO

### SOIL

Stony and medium-textured soils near the Piave River

### ALCOHOL CONTENT

12% vol

### RESIDUAL SUGAR

2,8 g/l.

### ACIDITY

6 g/l.

### WINE MAKING PROCESS

Soft pressing with the aid of pneumatic presses, and finally clarified fermentation at controlled temperature with the use of selected yeasts.

FOAMING: CHARMAT Method, minimum 100 days

### ORGANOLEPTIC FEATURES

Straw yellow with greenish reflections.

Elegant and delicate bouquet with aromas of lemon, rennet apple, pear, mineral.

Pleasantly tangy and dry, notes of white pulp fruit emerge.

### TEMPERATURE OF SERVICE

10 °C in winter and 6-8 °C in summer. It must clearly be taken into account the outside temperature, which can raise or lower the that of the wine more or less rapidly.

### WINE PAIRING

Raw fish, shellfish, flowery and mature cheeses.



**Az. Agricola Enotria Tellus di Fabio Lucchese**

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