



SEMI-SPARKLING WINE

G.F. LEUNG®

THE FLOWER OF LIFE

ENJOY



WINE !

A hand holding a bunch of green and yellow grapes in a vineyard. The background is a soft-focus green vineyard with sunlight filtering through the leaves.

GLERA GRAPES

QUEEN OF BUBBLES

My name is Glera, my friends call me Glè, I'm born every year from the passion between a wise father and Mother Nature, I'm the perfect combination of ambition, commitment and perseverance, I'm Italian and I love to travel all over the World, I'm polite and respectful of peoples and territories, I will be your traveling companion, without excess, without risk, wherever you are.

DESCRIPTION

ORIGIN

Most of the grapes come from the hilly arch of Treviso from limestone-siliceous soils rich in skeleton. The grapes are formed and mature thanks to a unique microclimate, favored by the proximity of the mountain, which protects the entire foothills from the cold northern winds; during the summer, however, promotes a strong temperature range between day and night, fundamental condition to preserve the aromatic expression and maintain what will be the freshness of the wine.

GRAPE HARVEST

Between the second and third decade of September, exclusively manual, laying the bunches in a box.

VINIFICATION

Soft pressing separates the terminal fractions in order to obtain 65/70% of the initial weight / Cold static decanting / Inoculum of selected yeasts / Maturation of the lots on their yeast after the first fermentation / Careful evaluation of the batches and selection of the most appropriate to the refermentation / Refermentation performed in autoclave to obtain the foam.



TASTING

VISUAL

Pale straw yellow with greenish reflections.

SMELL

A start characterized by almost imperceptible sensations of baked bread that as the wine acclimatizes to the glass give way to the fruity white plum, gooseberry, apple and peach; in its subsequent evolution we highlight those will be the descriptors that will remain in the tasting: a bouquet of white flowers, including elder and acacia. These shades will be linked to a minerality reminiscent of flint and salt.

TO THE PALATE

Wine of great delicacy that presents with its own personality, harmonious, with a freshness that balances with the residual sugars making it ideal for many combinations.

CANNED

The can allows the wine to continue the aging started in steel tanks. Thanks to the special inner coating of the packaging, the GLÈ continues its refinement without changing color, taste and original scent.



NEGRONI SBAGLIATO

30 ML GLÈ + 30 ML RED VERMOUTH + 30 ML CAMPARI + ORANGE SLICE



BELLINI

90 ML GLE + 60 ML WHITE PEACHES PUREE



MIMOSA

75 ML GLÈ + 75 ML ORANGE JUICE



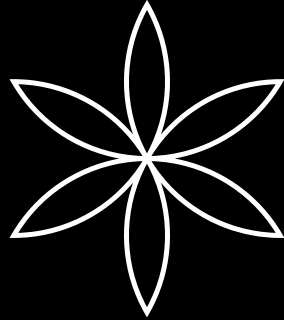
TINTORETTO

120 ML GLÈ + 50 ML POMEGRANATE JUICE



SPRITZ

90 ML GLÈ + 60 ML APEROL + A BIT OF SODA



THE FLOWER OF LIFE

The Flower of Life embodies perfection, creation and its completion. Its many meanings make it a symbol of balance, harmony, rebirth and protection. We chose it to dress our wine and represent our vision.

Choosing GLÈ means reducing CO₂ emissions by 98% compared to the same amount of wine in a classic glass bottle; the remaining 2% emissions are abundantly offset by the CO₂ reduction implemented by nature in our vineyards.

The environmental impact corresponds to zero, the aluminum used to package GLÈ is infinitely recyclable, the cardboard box is first of all reusable, as it is very sturdy and elegant, and finally recyclable and compostable.



CANNED:

THE NEW WAY TO
RESPECT THE ENVIRONMENT



GLERA VENETO IGT

PACKAGED BY **SOVAPI SAS CALAMANDRANA** AT ITALY
FOR **VALSANA SRL** POIRINO TO ITALY CANNIBOX.COM

CONTIENE **SOLFITI** - CONTAINS **SULPHITES**
ENTHÄLT **SULFITE** - CONTIENT **DES SULFITES**

PRODOTTO IN ITALIA - PRODUCED IN ITALY
PRODUKT IN ITALIEN - PRODUIT EN ITALIE

200ml e 10.5%vol



INGREDIENTS: