



Agricola Morandin

Veneto, Italy

Winemaker: Luigi Giacometti

Region: Veneto, Italy

Location: Tarzo, Italy

Appellation: Colli Trevigiani IGT



Estate Vineyard of Agricola Morandin



Crushed and destemmed, macerated on the skins, soft pressing, spontaneous fermentation, at low temperature. Matures through the winter in stainless steel. racked and bottled in early spring. Secondary fermentation occurs in the bottle over a six month period.



Practicing Organic



100% Glera



About the Winery/Winemaker

Agricola Morandin is a practicing organic estate tucked into the Treviso Hills just outside of the Valdobbiadene DOCG in the heart of prosecco country. For three generations the Giacometti family has tended Agricola Morandin, just 3 hectares of land, 1 hectare under vine with the sole focus of a single wine. Morandin is committed to the tradition of Col Fondo, the historic bottle-fermented prosecco method. Lèntico (Latin for slowly) is fermented by native yeast, aged on lees, and bottled unfiltered following the lunar cycle. Pangea is proud to be the exclusive US partner for Agricola Morandin.