



VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT

Made with grapes from vineyards located on westerly exposed hillsides, where the ripening is ideal to produce this kind of sparkling wine.

TECNICAL INFORMATIONS

Area of origin:	Valdobbiadene
Varietal:	100% Glera
Training system and Yield:	Double arched cane
Inclination:	40/50%, Altitude: 250-320 meters, Years: 50/80
Vineyard exposure:	West
Harvest period:	20 September / 10 October, only handmade, exclusively handpicked
Temperature in the vineyard:	April- October (medium) 17,8C°
Yield in Kg of grapes per Ha:	135 Q.li/HA
Winemaking: Primary	Off skins by gentle pressing
Fermentation:	Statical decantation and temperature controlled fermentation
Foaming:	30- 40 days
Fining:	3 months
Sparkling winemaking method:	Martinotti or Charmat method
N° of bottles:	60.000

ANALYTICAL FEATURES

Alcohol:	11,5% Vol.
Sugar residue:	4
Acidity:	5,14 g/lit
Sulphur dioxide: Pressure at 20° C (average value):	94 mg/lit 4,8 bar

STORAGE AND SERVICE

Storage:	Bottles should be kept upright in a cool and dark place
Serving temperature:	6-8°C

ORGANOLEPTIC FEATURES

Perlage:	Fine and persistent
Colour:	Pale straw yellow
Mousse:	Creamy
Bouquet:	The bouquet is delicate and slightly aromatic, the flavour is dry and intense, without sharp edges. The persistence and cleanliness of the flavour makes it an excellent accompaniment to food

FOOD MATCHING

Excellent aperitif, it accompanies fried food and cold pasta. It's summer Sparkling Wine: this means Conviviality, oysters, prawns, good friends.