

Valdobbiadene Prosecco Superiore DOCG Brut

GRAPES:	Glera
PRODUCTION ZONE:	Hills between Valdobbiadene and Conegliano
ALTITUDE:	150 - 400 m.a.s.l.
TYPE OF SOIL:	Moraine in origin, relatively shallow, with sandstone and conglomerates
TRAINING SYSTEM:	Sylvoz - Cappuccina
PLANTING DENSITY:	3.000 – 5.000 plants per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL LEVEL:	11,50 % vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED	Medium-sized tulip with narrow rim
KEEPS FOR:	2 - 3 years
BTTLS X BOX	12 – 6 - 3
FORMAT (CL):	37.5 – 75 – 150

TECHNICAL INFORMATION

The base wine is placed in pressurized tanks for the prise de mousse and ferments for 18-20 days, with the aid of selected yeasts, at a controlled temperature of between 14 and 16 °C. Once the desired pressure has been reached (approx. 6 bar) the wine is chilled to -4 °C to stop fermentation and encourage stabilization. The wine is then held at a controlled temperature of 8-10 °C for at least one month in contact with the lees deposited in the tank to enable natural maturation. When this phase is complete, the wine is filtered and undergoes isobaric bottling.

TASTING NOTE

A spumante with extraordinarily fine and persistent bubbles, revealing crisp scents of white-fleshed fruits, acacia and peach blossom. Joyous and playful on the palate, the bubbles beat out the rhythm while the savoury freshness carries the lasting finish which is full of the fragrance of small yellow flowers and the juiciness of pear and peach.

SERVING SUGGESTIONS

Perfect as an aperitif. An ideal accompaniment to seafood or cheese starters, as well as delicately-flavoured Italian and international cuisine.

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