

Valdobbiadene Prosecco Superiore DOCG Brut

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| GRAPES: | Glera |
| PRODUCTION ZONE: | Valdobbiadene/Conegliano |
| ALTITUDE: | 100 - 400 m.a.s.l. |
| TYPE OF SOIL: | Moraine in origin, shallow, marl and sandstone |
| VINE TRAINING SYSTEM: | Sylvoz and Cappuccina |
| PLANT DENSITY: | 3,000 – 4,000 vines per hectare |
| HARVEST PERIOD: | Second half of September |
| ALCOHOL LEVEL: | 11,50 % vol. |
| SERVING TEMPERATURE: | 8 - 10 °C |
| RECOMMENDED GLASS: | Medium-sized tulip with narrow rim |
| AGING POTENTIAL: | 2 - 3 years |
| BOTTLES PER CARTON: | 6 |
| BOTTLE SIZE (CL): | 75 |

TECHNICAL NOTES

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 for at least one month in contact with the lees to enable natural maturation. The wine is then filtered and undergoes isobaric bottling.

TASTING NOTES

A clean-scented sparkling wine, pleasantly fruity on the nose with hints of rennet apples and peach blossom. Soft and well-balanced in the mouth with a vibrant freshness which, combined with fine effervescence, prolongs the pleasing aromatic sensations.

FOOD PAIRINGS

Excellent as an aperitif and ideal with seafood, vegetable and cheese small plates or to accompany every course of meals featuring both delicate or more flavoursome dishes.

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