

Valdobbiadene Prosecco Superiore DOCG Extra Dry

GRAPES :	Glera
PRODUCTION ZONE:	Valdobbiadene/Conegliano
ALTITUDE:	50 - 400 m above sea level
TYPE OF SOIL:	Of morainic origin, with little depth
TRAINING SYSTEM:	Sylvoz - Cappuccina
PLANT DENSITY:	3,000 - 4,000 vines per hectare
HARVEST PERIOD:	Second half of September
ALCOHOL CONTENT:	11,50% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped glass, narrowing at the rim
AGEING POTENTIAL:	2 / 3 years

WINEMAKING PROCEDURE

The base wine is put into pressurized tanks for the *prise de mousse*; it ferments in these for 18 - 20 days, with the aid of selected yeasts, at controlled temperatures of between 14 and 16 °C. Once the desired pressure has been obtained (around 6 bar) the wine is chilled to -4 °C in order to block the fermentation and encourage stabilization. It is then kept at a controlled temperature for at least one month, so as to favor its natural maturation in contact with the lees. At the end of this process, it is filtered and undergoes isobaric bottling.

SENSORY PROFILE

A pale straw yellow color, with fine bubbles. A quite intense, faintly aromatic nose, with hints of rennet apples. Very mellow flavor, underpinned by good acidity and a tangy quality: a very easy-to-drink style.

FOOD MATCHINGS

Excellent as an aperitif, it goes well with appetizers and hors d'oeuvres, especially if they are particularly tangy or hot and spicy.

Valdobbiadene Prosecco Superiore Extra Dry

