

Valdobbiadene Prosecco Superiore DOCG “52” Extra Dry

GRAPES:	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	300 - 500 m. (985 – 1,640 ft.) 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 (1,215 - 1,620 per acre)
HARVEST PERIOD:	Second half of September
ALCOHOL LEVEL:	11.50 % vol.
SERVING TEMPERATURE:	8 - 10 °C (46 - 50 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

The cuvée is put into pressurized tanks where it ferments in contact with selected yeasts at a controlled temperature of 13 °C (55 °F) in order to preserve the fruit’s inherent aromatic potential and guarantee excellent expression of the characteristics of the yeasts during this phase. The fermentation is constantly monitored and once the desired conditions of pressure and residual sugar have been obtained, the action of the yeasts is blocked. The sparkling wine is left to mature on its lees in pressurized tanks for a period of around three months, so that all its components can really become well-knit, and is then prepared for bottling.

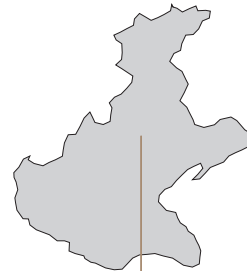
TASTING NOTE

It is a fresh, youthful wine, with a bright straw yellow color and greenish reflections. On the nose it is reminiscent of the floral aromas of peach and acacia blossom as well as the fruity hints of Rennet apples and pineapple. It is well-balanced on the palate, with moderate acidity but elegantly rounded fruit. When poured, one notes a gentle, persistent foam, followed by a fine perlage that lifts the wine’s intense aromas and covers the tongue and palate with inviting taste sensations.

FOOD MATCHINGS

An outstanding aperitif, it is also ideal with little fish or cheese appetizers or can be served throughout a meal, as long as the dishes are delicately flavored.

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Santa Margherita