

Valdobbiadene Prosecco Superiore DOCG Extra Dry

GRAPES :	Glera
PRODUCTION ZONE:	Hills between Valdobbiadene and Conegliano
ALTITUDE:	50 - 400 m above sea level
TYPE OF SOIL:	Moraine in origin, relatively shallow, with sandstone and conglomerates
TRAINING SYSTEM:	Sylvoz - Cappuccina
PLANT DENSITY:	3,000 - 5,000 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
BTTLS X BOX:	6 - 3
FORMAT (CL):	75 – 150

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

Pale straw yellow in colour, with fine bubbles. Good, slightly aromatic, intensity on the nose with hints of renet apples. Well-rounded flavour which is given substance by vibrant acidity and savoury qualities making it joyfully drinkable.

FOOD PAIRINGS

Excellent as an aperitif, a great accompaniment to richly flavoured or spicy starters.

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