

Valdobbiadene Prosecco Superiore DOCG Brut

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 sparkling wine with clean, attractively fruity nose, reminiscent of rennet apples and peach blossom. It is mellow and well-balanced on the palate, with a vibrant freshness which, along with the fine bubbles, prolongs its appealing fruity sensations.

FOOD MATCHINGS

Perfect as an aperitif, it is ideal with fish or cheese appetizers, or even throughout a meal of delicately flavored dishes.

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