

Valdobbiadene Prosecco Superiore DOCG "52" Brut

GRAPES:	Glera
PRODUCTION ZONE:	Valdobbiadene
ALTITUDE:	160 - 400 m.a.s.l.
TYPE OF SOIL:	Moraine in origin, relatively shallow, with sandstone and conglomerates
TRAINING SYSTEM:	Sylvoz, Cappuccina
PLANT DENSITY:	3,000 – 4,000 plants 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
KEEPS FOR:	2/3 years
BTTLS X BOX:	6 - 3/1
FORMAT (CL):	75 – 150

TECHNICAL NOTES

The cuvée ferments in pressurized tanks at a controlled temperature of 14-16 °C to intensify the inherent aromatic potential of the wine. Once the chosen pressure is reached, the temperature is drastically lowered to inhibit the yeasts. The sparkling wine rests on the lees in pressurized tanks for at least a further two months and is then prepared for isobaric bottling.

TASTING NOTES

A fresh, young wine which is bright straw yellow in hue. On the nose there are floral hints of acacia blossom and fruity notes of renett apple and peach. Fresh and fragrant on the palate, with extremely fine bubbles which carry the heady aroma of yellow-fleshed fruits and envelope the tongue and palate in a taste of enchanting sensations.

FOOD PAIRINGS

Excellent on its own, it is an ideal accompaniment to tasty, juicy appetizers and any seafood or vegetarian meal. An interesting companion to delicately hot and spicy cuisine.

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