



# Valdobbiadene Prosecco Superiore

DOCG "52" Brut



## TECHNICAL INFORMATION

The grapes, which are grown in our own organic vineyards, are harvested by hand and then undergo soft whole-bunch pressing which makes juice extraction faster and more efficient. This process, which is gravity-fed, involves separating the cuvées obtained from pressing (free-run juice and first press), which then ferment at a controlled temperature of approximately 18°C, before resting on the fine lees for some months with carefully considered bâtonnage.

The cuvée is then transferred to horizontal autoclaves (pressure-resistant tanks) for fermentation at a controlled temperature of 18°C, to bring out the full aromatic potential of the base wine. Once the desired conditions have been reached, the sparkling wine rests on its lees for a number of weeks before being bottled isobarically and released for sale.

## TASTING NOTE

A young, fresh wine which is bright straw yellow in the glass. On the nose, it reveals floral notes reminiscent of acacia blossom, and fruity hints of rennet apple and peach. Crisp and fragrant on the palate, the extraordinarily fine bubbles carry with them the intense aroma of yellow fruits and deliver an enchanting mouthfeel with a suggestion of sweetness which is not sugary but rather a perception of ripeness, velvety softness and the wine's concentration of elegant bubbles.

## SERVING SUGGESTIONS

Excellent on its own or an ideal accompaniment to tasty, juicy appetizers and any seafood or vegetarian meals. An interesting companion to the hot and spicy cuisines of Asia and South America.

### GRAPES



Glera

### PRODUCTION ZONE



Conegliano  
Valdobbiadene

### ALTITUDE



160 - 250  
m.a.s.l.

### TYPE OF SOIL



Shallow, moraine in  
origin, with sandstone  
and conglomerates.

### TRAINING SYSTEM



Sylvoz, Cappuccina

### PLANTING 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

### AGING POTENTIAL



3/5 years

### BOX



6 / 3 / 1 bottles

### FORMAT



75 / 150 / 300 cl