

Valdobbiadene DOCG Prosecco Superiore Brut

Type: Sparkling Extra Brut

Cultivar: Glera

Denomination: Valdobbiadene DOCG (Certification of Controlled and Guaranteed Origin) Prosecco Superiore

Grape origins

Created from a selection of grapes coming from the vines on the Farra di Soligo and S. Pietro di Feletto hills. Clay and limestone soils, and the “Double-arched Cane” and “Sylvoz” cultivation methods are respectively used.

Harvest: Hand-picked in the last decade of September

Fermentation

Fermentation without the skins with delicate pressing and slow fermentation, app. 15 days, at a controlled temperature of 18°C. The wine is then racked and kept in special stainless steel vats at controlled low temperatures

Sparkling wine making method:

Charmat method, which is traditionally used for young, delicate and aromatic wines. Second fermentation in pressurised vats lasts 25-30 days, at a controlled temperature of 16-18°C, and maturing varies between 1 and 2 months, again in pressurised vats

Sensory features

Brilliant straw yellow colour with very fine beading; a fresh, elegant bouquet with pleasant notes of apples and peaches. Well-orchestrated flavour and dry close

Accompaniments

Excellent aperitif and base for fruit cocktails. Ideal served with fish and white meat dishes.

Alcohol content: 11% Vol.

Sugar ripeness: 11 g/l.

Total acidity: 6.0 g/l.

Dry extract: 16.80 g/l

Packing: “Spumante Italia” bottle, 0.75 l.

Serving temperature: 8° C.

Recommended glass: White wine glass, medium-wide

Available sizes: Bottle 0.75 l.

Codice prodotto: S12

