



CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
BRUT MILLESIMATO

GRAPES

Glera.

TASTING NOTES

APPEARANCE

A pale straw-yellow sparkling wine with hints of green, compellingly luminous, with a near-endless bead of the tiniest bubbles.

BOUQUET

A delicate note of fresh-baked bread is the first to emerge, followed by apple, pear, and peach, alongside refined impressions of rose petals and acacia blossoms.

PALATE

In the mouth it is fresh and full-flavoured, with an appealing acidity on the finish. Eminently drinkable.

ACIDITY 5.8 g/l

RESIDUAL SUGAR 8 g/l

ALCOHOL 11.5% Vol.

VINIFICATION

VINEYARD YIELD 135 q.li/ha

HARVEST PERIOD

First ten days in September.

FERMENTATION

Fermented off the skins, at a controlled 20 °C.

MATURATION

In steel tanks for 1 month.

SECOND FERMENTATION

Martinotti (Charmat) method: slow natural re-fermentation in pressure fermenters at 12 - 14 °C, with brief ageing sur lie to preserve fruitiness. Bottle pressure 4.5 - 5 atm.

GROWING AREA

LOCATION

In the heart of the Conegliano Valdobbiadene Prosecco Superiore DOCG, on the slopes of the first hills rising to the Dolomites, in the Feletto hills in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION East - West.

SOIL PROFILE

Clay.

VINEYARD DENSITY

4,000 vine/ha

TRAINING SYSTEM

Guyot.

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Ideal as an aperitif wine, but fine as well with fish, shellfish, and mussels.

SERVING TEMPERATURE

6 - 8 °C. Open bottle at moment of serving.

GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

SIZE

750 ml and 1.5 l bottle.