



## CONEGLIANO VALDOBBIADENE

PROSECCO SUPERIORE  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
EXTRA BRUT MILLESIMATO

### GRAPES

Glera.

### TASTING NOTES

#### APPEARANCE

Sparkling wine with a pale straw-yellow colour featuring green-hued highlights and impeccable clarity, enriched by a minute of continuous, fine, lingering perlage.

#### BOUQUET

Delicate aromas of good intensity with the right balance between the crust of bread, the yeasts and the freshness of fruits including the pear, apple and banana. Followed by citrus notes of citron and lemon, and bouquets of white spring flowers. A pleasant finish with the Mediterranean spices.

#### PALATE

On the palate it is harmonious and elegant, with a present and balanced acidity, fresh, savory, and with a long and persistent finish.

**ACIDITY** 5,5 g/l

**RESIDUAL SUGAR** 1 g/l

**ALCOHOL** 11.5% vol.

### VINIFICATION

#### VINEYARD YIELD

130 q.li/ha hand-picked

#### 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 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

A sparkling wine for the entire meal. Ideal as an aperitif wine, but fine as well with fish, shellfish, and mussels, and with light first courses.

#### 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 bottle.