



Valdobbiadene Prosecco DOCG – COLFONDO – “Notae”



Denomination: Valdobbiadene Prosecco DOCG rifermentato in bottiglia

Type: dry sparkling - natural, straight cork stopper

Variety and origin

of the grapes: almost exclusively Glera with the addition of native cultivars such as Verdiso, Perera and Bianchetta, from old vineyards with centuries-old vines on a high hill in the Colbertaldo area.

Cultivation: organically farmed

Harvest: grapes harvested by hand in early September

Vinification: after soft pressing, the cloudy must is left to settle at a cool temperature (about 12°C) in steel tanks and then the clear part is separated from the deposit and then fermentation is started. Fermentation takes place in steel tanks at a constant temperature of 16°C for 15-20 days. At the end of the vinification, the base wine is obtained, which is bottled in spring after winter resting on the lees which enriches it with natural aromas and antioxidants. The base wine is bottled and as soon as the season warms up the second fermentation is activated, with which the sugars are transformed into carbon dioxide and alcohol and at the end of which the yeasts collect at the bottom of the bottle (from here we get the term, 'colfondo' or “with sediment”).

Alcohol: 11% Vol.

Sugar residue: almost absent, < 1 g/l

Organoleptic characteristics:

straw yellow in colour, cloudy. The nose reveals citrus and fresh fruit notes in the first months, replaced by more complex tertiary aromas after the year of bottling. The characteristic scent of bread crust and yeast also emerges. Clean-tasting in the mouth, rigorously dry and with strong minerality, it leaves a delicately bitter aftertaste typical of refermented prosecco.

Storage: store vertically in a cool dark place. Left to mature for at least 6 months after bottling. Unlike sparkling wines, this type of refermented wine lends itself to a longer aging in the bottle and over time its character develops in surprising and interesting ways.

Serving suggestions: 8-10° C

How to serve: for a more decisive character, turn the bottle upside down to mix up the yeast sediment resting on the bottom. For a more delicate taste, decant the wine, leaving the yeast sediment in the bottom of the bottle.

Pairings: ideal with cheeses and cured meats, great accompaniment to pasta with fish or fried fish dishes.



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