



Valdobbiadene Prosecco Superiore DOCG – Brut



Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG

Type: brut (bone dry) sparkling wine produced using the Martinotti method

Variety and origin of the grapes: 100% Glera, high hill vineyards between Conegliano and Valdobbiadene

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 basic wine is obtained. The sparkling process is carried out using the Martinotti / Charmat method: the base wine, after resting over winter on the yeasts to enrich the aromas and antioxidants, is put into autoclaves where with refermentation the wine reaches a pressure of 5 atmospheres. The sparkling process takes at least 30 days, then - after a filtration to eliminate the yeasts - it is bottled.

Alcohol: 11,5% Vol.

Sugar residue: 6 g/l

Organoleptic characteristics: straw yellow colour with greenish reflections; bright, and with a fine and persistent perlage. Characterized by a balanced acidity and a good flavour, fresh and elegant. The nose reveals hints of white flowers, acacia flowers, fruity notes of citrus fruits and green apple. On the palate the effervescence is creamy and refined.

Storage: store vertically in a cool dark place.

Serving suggestions: 6-8° C

Pairings: excellent as an aperitif, ideal with sushi, tempura, and fish-based starters.



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