



Valdobbiadene Prosecco Superiore DOCG – Extra Dry



Denomination: Conegliano Valdobbiadene Prosecco Superiore DOCG

Type: extra dry (fruity) 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: 13 g/l

Organoleptic characteristics: straw yellow colour with greenish reflections; bright, and with a fine and persistent perlage. Sugars, acidity, minerality and perlage creaminess combine in a balanced and harmonious whole. On the nose it expresses itself with hints of acacia flowers, rose and fruity notes of golden apple, Williams pear and peach.

Storage: store vertically in a cool dark place.

Serving suggestions: 6-8° C

Pairings: excellent as an aperitif, ideal with delicate first courses and with white meats



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